

THE NATIONAL PROVISIONER

MAY 23 • 1942

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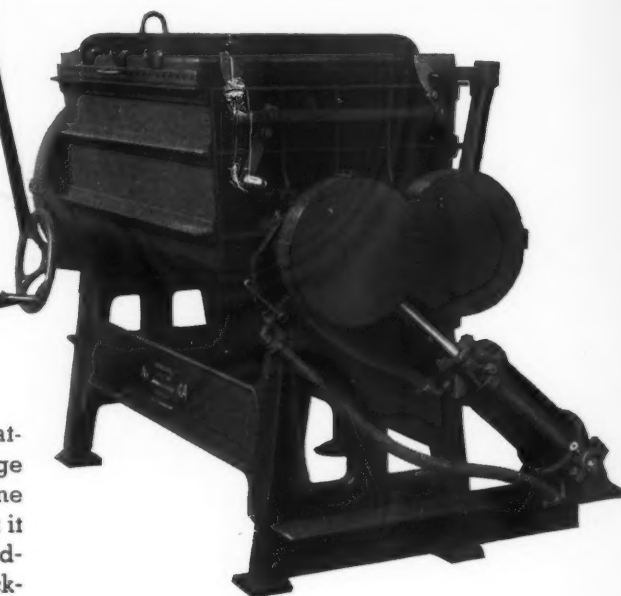
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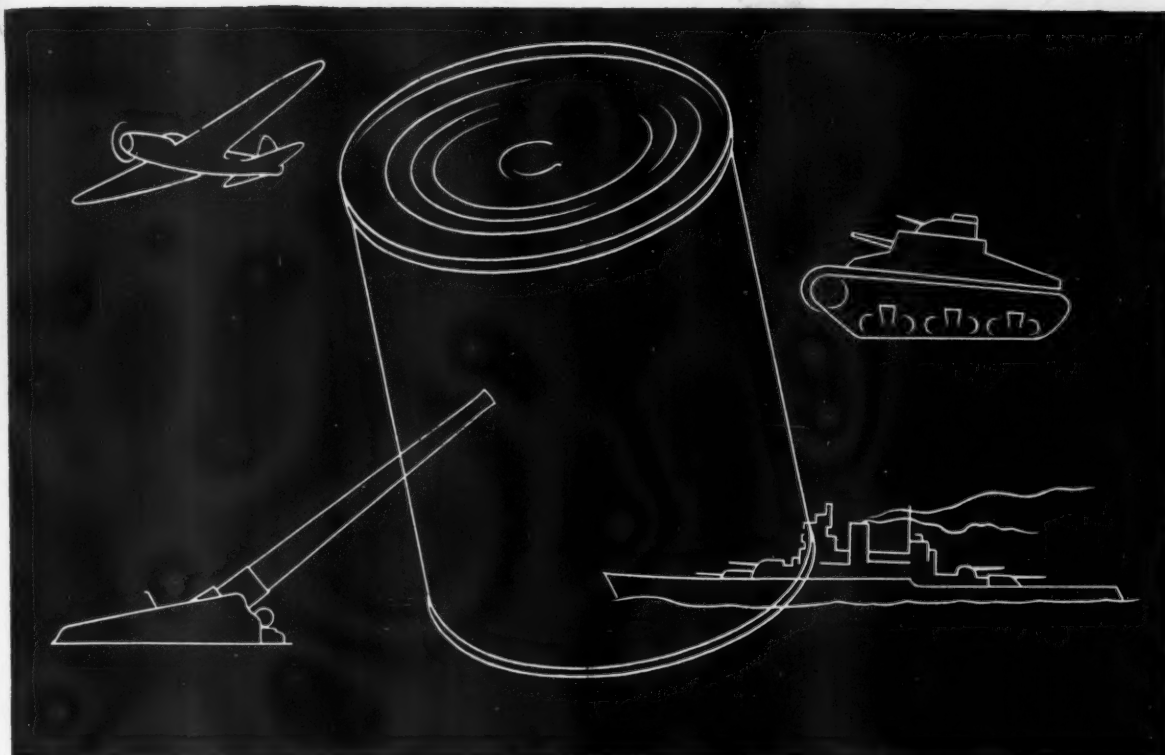
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needed in planes, guns, and ships. We are doing our best not only to make the needed containers, but also to save tin by perfecting changes and complying with orders to stretch present supplies.

Looking into the future we see many new packaging ideas—ideas which must be held in abeyance until another day. But, for those who are planning ahead, we offer the services of our packaging engineers, research men and designers. They will be glad to work with you.

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THE NATIONAL PROVISIONER

Volume 106

MAY 23, 1942

Number 21

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DAILY MARKET SERVICE

(Mail and Wire)

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The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc. For information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn St., Chicago.

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OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE

Meat and Gravy

COMING ATTRACTIONS: Dehydration of food products promises to become one of the biggest food stories of the war. An early issue will describe dehydrating equipment and outline the progress being made in this field on meat products.

★ ★ ★

Trust our boys in the Army to dig up new and colorful phrasing for their rations. Some of the "chow" slang of 25 years ago is used, with modifications, along with new ones. No doubt some of the terms will become a more or less permanent part of our daily language: A soldier on KP dish washing duty is a "bubble dancer." Coffee has been dubbed "battery acid" and officers inspecting mess hall and kitchens are on a "crumb hunt." A mess sergeant is a "belly robber." Our present mechanized war is reflected in the renaming of canned milk—"armored cow." Creamed chipped beef on toast is "slop on a shingle," while the boys presiding over the stoves are "slumburners." Other expressions, some of them holdovers from 1917-18 are "grease" for butter; "goldfish" for salmon and "grass" for salad.

★ ★ ★

U. S. troops in Australia are well fed—partly from home and partly with fresh meats, milk and vegetables produced in Australia. Meat is provided by the Australian Supply Service. After several weeks of profound discussions the Australians agreed not to provide mutton for more than two meals per week—to the great joy of the beef and pork eating Americans. However, as Edward Angly, *Chicago Sun* correspondent, points out, Australians also prefer beef to mutton and ordinarily ship much of the latter to England.

★ ★ ★

Hats off to Mrs. Virgie Ellis, Negro woman of Nebraska City, Neb., who braved water up to her chin to aid the government's program of increased pork production! When nearby floodwaters backed up into the Ellis barn she went to the rescue of 14 small pigs. As the frightened, squealing porkers swam past, Mrs. Ellis grabbed them one by one and placed them in the barn loft. All survived the ordeal and Mrs. Ellis has contributed a sizable poundage of much-needed pork through her efforts.

★ ★ ★

"Remember Pearl Harbor" is more than a slogan to employees of the Swift and Company branch at Honolulu, Hawaii. The treacherous and historic attack of December 7 was right in their own front yard. Little wonder that the Swift workers in Honolulu have signed up 100 per cent for the purchase of U. S. War Bonds through weekly deductions from paychecks.



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HPS CREAM MASTER FREEZERWRAPS serve the same purposes as darker-colored HPS MASTER and STANDARD FREEZERWRAPS, which packers have regarded for many years as the ultimate in low-cost protection against freezerburns, dehydration, and the destructive action of refrigerator air currents. HPS CREAM MASTER FREEZERWRAP has the same remarkable pliability and toughness that resists cutting by strings when tied. Its unique properties prevent crease fractures when extremely cold. Like HPS MASTER FREEZERWRAP, this new sheet will help you cut costs and save time and labor because its heavier weight makes it possible to use a single sheet where two sheets were used before.

In addition to HPS CREAM MASTER FREEZERWRAP and HPS MASTER FREEZERWRAP, you can still get HPS STANDARD FREEZERWRAP... the ideal paper for packers who prefer two-sheet wrapping for protecting freezer cuts. To get samples of these special HPS Papers use the handy coupon on the right. There's no obligation, of course.

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Your hot-weather shipments of fresh meats will retain their full bloom, stay fresh longer, look nicer, and sell faster when they are wrapped in HPS STA-TUF. Famous non-pulping STA-TUF valves off excess moisture, prevents smothering, stops sweating. It strips off clean, whole, intact, in one piece... eliminates irksome picking. Scientific processing makes STA-TUF one of the strongest of wet-strength papers. It resists scuffing or tearing under all packing conditions, wet or dry.

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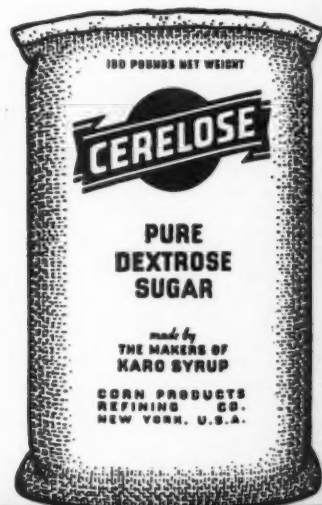
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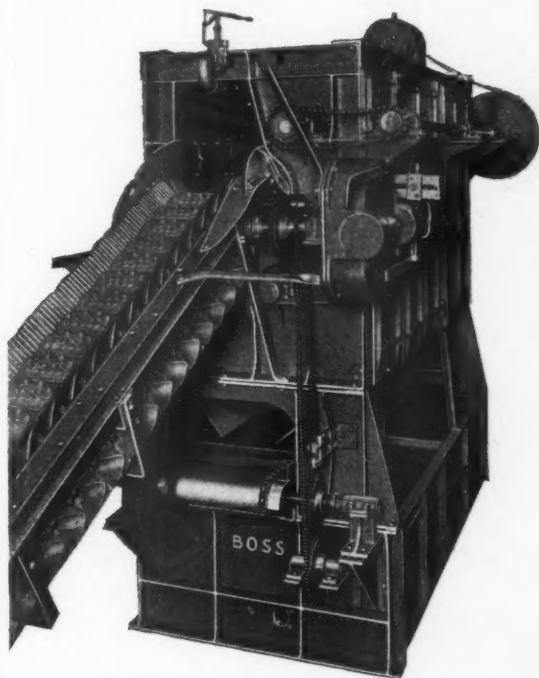
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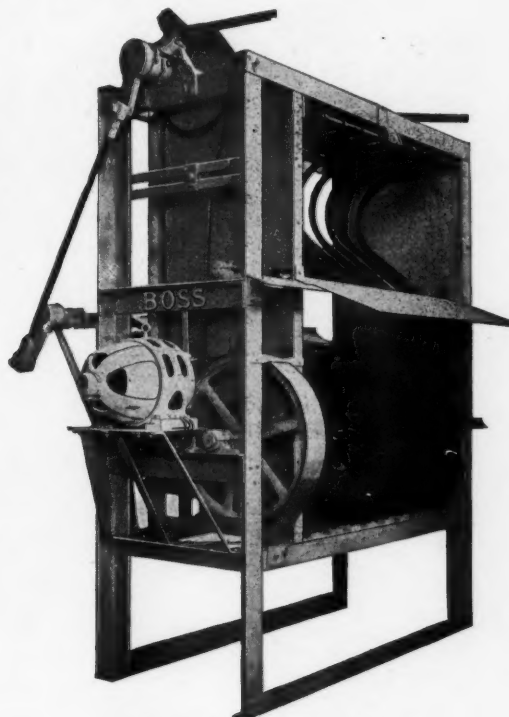


"BOSS" Universal Hog Dehairer

In accordance with the greater demand for food products, increased production of hogs is being urged. This will mean larger quantities of pork products that the packers will have to provide.

With "BOSS" Dehairers available to remove the hair quickly and efficiently, the handling of this increased production is done much more readily than would be the case if old-time methods had to be used.

"BOSS" Dehairers are built in a variety of styles and sizes to meet all requirements and give excellent service in any and all of the several types. Whether you kill only a few hogs a



"BOSS" Grate Dehairer

week or up to 750 per hour, there is a "BOSS" Dehairer to serve your needs. At a very small cost per hog, the most effective dehairing is done without the expense of additional costly and cumbersome equipment.

The skins of hogs cleaned by "BOSS" Dehairers are not mutilated or harmed in any way as to affect their value which is an important item to consider.

Although present emergencies are making it difficult for us to deliver equipment, we still are able to secure materials to furnish these machines. Get yours while it is to be had.

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It isn't guarded at the Brooklyn Navy Yard, or tested at Aberdeen.

But it's the toughest weapon these men you are looking at will ever take into battle. It's the stuff with which all our wars are won.

The boy in the uniform doesn't call it *morale*. That's a cold potatoes word for something John American feels deep and warm inside.

Perhaps he can't give it a name. But he can tell you what it's made of.

It's made of the thrill he gets when his troop train stops at a junction point and fifty good-looking girls are at the station with cigarettes.

It's made of the appreciation he feels for a bright new USO clubhouse where

he and his friends can go for a few hours' rest and relaxation.

It's made of laughter and music—when Bob Hope or Lana Turner visits his camp with a USO show.

It's made of his invitations to the homes of pleasant strangers.

It's made of a cup of coffee and a Yankee smile—at some lone outpost in Alaska or in the Caribbean.

Maybe it's just a feeling of kinship with this land of a hundred million generous people. Maybe it's just the understanding that this whole country cares; that the soldier is bone of our bone; that he and we are one.

Name it if you can. But it's the secret weapon of a democratic army—a weapon that can never be *ersatzed* in Germany or Japan.

What can you do to sharpen this weapon? Give to the USO. This great national service organization that overrides race and creed has been entrusted by your government with responsibility for the service man's leisure needs. With maintaining clubhouses and providing camp shows, with a hundred thoughtful services to our men at home and abroad.

The needs of USO have grown as enormously as our armed forces themselves. This Spring we must have \$32,000,000.

Give all you can—whether it's a lot or a little.

Send your contribution to your local chairman or to USO, Empire State Building, New York City.

★ **USO** ★

**WHY DID I BUY
YOUR BRAND OF SAUSAGES?**



**...BECAUSE
I LIKED
THEIR
LOOKS!**

Armour's Natural Casings Give Sausages Sales-Appeal

Of course, customers don't know whether or not your sausages are made with Armour's Natural Casings... but they do appreciate sausage products that have a firm, fresh appearance. The greater elasticity of Armour's Natural Casings makes them always cling tightly to the meat—and that

gives you sausages with real *sales-appeal!*

Then, too, Armour's Natural Casings are carefully graded to size...always uniform...and always strong, to resist breakage. Scores of sizes and types from which to choose—your nearest Armour branch can quickly supply *all* your casing needs.

ARMOUR'S NATURAL CASINGS

New Pork Ceiling Is Patterned After Previous Temporary Plan

THE long awaited permanent price regulation on pork products was finally released late this week in the form of Maximum Price Regulation No. 148, issued by the Office of Price Administration. Construction of the permanent order differs little from the temporary order and its amendments that had been in effect for 60 days, and follows much the same pattern as the amended regulation issued in mid-April.

In sales of wholesale pork cuts during the 90-day period prior to March 9, 1942, where the seller referred to market quotations rather than his list price, the maximum prices to the buyers shall be the highest prices at which such cuts were listed in such market quotations during the period March 3, 1942, to March 7, 1942, inclusive. Allowances are to be made for transportation, processing and other costs which might have prevailed during that period.

An alternative in figuring maximum prices is stated in paragraph (d) whereby the maximum price shall be the highest at which the seller contracted or agreed to sell during the period February 16, 1942, to February 20, 1942, inclusive, plus specific additions. By using this method, the seller may add to the various cuts allowances contained in paragraph (f), shown herewith in Table II. Two other methods, described in the order, can be used in figuring the maximum levels.

An exception to the ceiling prices is granted the FSCC and any purchasing agency of the armed forces of the U. S. Maximum prices for sales on their accounts may be made at 1½¢ per lb. above market quotations during the period March 3, 1942, to March 7, 1942. Most of the maximum prices allowed to be paid by government agencies (see Table I) are lower than most recent prices paid by the FSCC in its purchases of meat and meat products.

Additions allowed to the seller's highest prices for wholesale pork cuts as determined by paragraphs (a), (c), (d) and (e) are little different from those provided in the previous temporary order, although additional items not included in previous control now appear in the list.

The permanent price order covers practically every pork item now being sold, although no mention was made of lard. A revision is expected on that product shortly, but will come from another branch of the OPA.

An important paragraph in the new

**TABLE I—PEAK PRICES
TO FSCC BUYERS**

| | |
|---|---------|
| Cured Wiltshire sides..... | \$23.50 |
| Pork loins, 8/10, 10/12 lbs.... | 29.00 |
| Pork loins, 12/15 lbs..... | 27.50 |
| Canned or packaged spiced luncheon meat made entirely from pork: | |
| 12-oz. cans | 42.00 |
| 2½-lb. cans | 39.25 |
| 6-lb. cans | 38.00 |
| Canned or packaged spiced ham: | |
| 12 oz. cans..... | 43.50 |
| 2½-lb. cans | 40.75 |
| 6-lb. cans | 39.50 |
| Canned pork sausage (1½-lb. cans) | 29.50 |
| Canned pork sausage links (2-lb. cans)..... | 40.00 |
| Canned pork and soya links (1½-lb. cans) | 31.50 |
| Canned corned pork (12-oz. cans) | 60.00 |
| Canned corned pork (6-lb. cans) | 56.00 |
| Canned dry salt bacon (12-lb. cans) | 30.00 |
| Canned sliced bacon (1½-lb. cans) | 36.25 |
| Canned pork tongue (12-oz. cans) | 41.25 |
| Canned pork tongue (6-lb. cans) | 37.25 |

price regulation provides separate ceilings for each weight and range, grade, and stage of processing, if customarily priced separately. This provision goes into more detail than the similar provision carried in the temporary regulation.

(In conjunction with the new pork ceilings, it should be noted that the effective date of price ceilings established by the General Maximum Price Regulation has been extended until July 1, 1942, for sales or deliveries to and contracts with the War and Navy Departments. Announcement of the extension was made by Mr. Henderson late this week.)

With but one or two omissions of a minor nature, the following is the text of the permanent price control on pork and hogs:

PART 1364—FRESH, SMOKED AND CANNED MEAT PRODUCTS

Sections 1364.21 to 1364.34, inclusive, issued pursuant to the authority contained in Pub. Law 421, 77th Congress.

§1364.21 Prohibition Against Selling Dressed Hogs and Wholesale Pork Cuts at Prices Above the Maximum

On and after May 21, 1942, regardless of any contract, agreement, or other obligation, no person shall sell or deliver dressed hogs or any wholesale pork cut, and no person in the course of trade or business shall buy or receive dressed hogs or any wholesale pork cut at a price higher than the maximum price permitted by Section 1364.22; and no person shall agree, offer, solicit or attempt to do any of the foregoing. The provisions of this section shall not be applicable to sales or deliveries of dressed hogs or wholesale pork cuts to a purchaser if, prior to May 21, 1942, such dressed hogs or wholesale pork cuts have been received by a carrier, other than a carrier owned or controlled by the seller, for shipment to such purchaser; nor to sales or deliveries of dressed hogs or wholesale pork cuts for export under unrevoked export licenses issued prior to March 7, 1942, where the contracts to sell were made not later than three days after March 7.

§1364.22 Maximum Prices for Dressed Hogs and Wholesale Pork Cuts

(a) Except as provided in paragraph (b) of this section, the maximum price for each wholesale pork cut shall be the highest price at which such wholesale pork cut was listed in the price list or lists upon which the seller made sales, delivered at the delivery point during the period February 16, 1942, to February 20, 1942, inclusive, plus the specific addition to such cut which is allowed by paragraph (f) of this section; Provided: (1) That where the seller because of unusual transportation, packaging, and handling costs customarily sold to certain buyers during the 90-day period prior to March 9, 1942, at prices higher than the list prices, he may continue to include such new costs as are actually incurred in the sales to those buyers; (2) That the seller must continue to allow all the deductions or discounts from his price list or lists which were customary during the 90-day period prior to March 9, 1942, and which were based on cost differentials arising from low transportation or packaging costs or any other saving in the cost of handling; except that provisions of this Proviso No. 2 of paragraph (a) shall not apply to any sales of wholesale pork cuts to the FSCC or to any purchasing agency of the armed forces of the United States.

(b) (1) Where the seller customarily sold wholesale pork cuts to certain buyers during the 90-day period prior to March 9, 1942, at prices which he fixed by reference to market quotations for such cuts or related cuts

rather than by reference to his price list or lists, the maximum prices to such buyers shall be the highest prices at which such cuts or related cuts were listed in such market quotations during the period March 3, 1942, to March 7, 1942, inclusive, making adjustments for the transportation, processing, and service costs which prevailed during the 90-day period which he regularly included in computing the prices charged during such period; except that in any sale to the FSCC or to any purchasing agency of the armed forces of the United States of a wholesale pork cut listed in such market quotation, the maximum price for such cut shall not be higher than 1½¢ per lb. in excess of the highest price listed for such cut in such market quotations during the period March 3, 1942, to March 7, 1942.

(2) In any sale of the following items to the FSCC or to any purchasing agency of the armed forces of the United States, the maximum price per cwt. shall be as follows (refer to Table I, page 11.)

(c) If the maximum price for any wholesale pork cut cannot be determined under paragraphs (a) or (b) above, the maximum price shall be the highest price at which the seller contracted or agreed, during the period February 16, 1942, to February 20, 1942, inclusive, to sell such wholesale pork cut to a similar purchaser in the locality of the delivery point, plus his specific addition for such cut which is allowed by paragraph (f) of this section.

(d) If the maximum price cannot be determined under paragraphs (a), (b) or (c) above, the maximum price shall be the highest at which the seller contracted or agreed, during the period February 16, 1942, to February 20, 1942, inclusive, to sell such wholesale pork cut to a similar purchaser at the nearest delivery point, plus specific addition for such cut which is allowed by paragraph (f) of this section, making adjustment for differences between transportation charges from the seller's shipping point to each of the two delivery points.

(e) If the maximum price cannot be determined under paragraphs (a), (b), (c) or (d) above, the maximum price shall be the highest price at which the most closely competitive seller of dressed hogs and wholesale pork cuts contracted or agreed, during the period February 16, 1942, to February 20, 1942, inclusive, to sell such wholesale pork cut to a buyer in the locality of the delivery point, plus the specific addition for such cut which is allowed by paragraph (f) in this section.

(f) To the seller's highest prices for wholesale pork cuts as determined by paragraphs (a), (c), (d), and (e) of this section, the following additions may be made (refer to Table II above).

For any cut not listed (see Table II), the permitted addition is the amount applicable to the most nearly similar wholesale pork cut, derived from the same primal cut, and in the same stage of processing.

TABLE II.—PERMISSIBLE ADDITIONS TO SELLERS' LISTS

| | | | |
|---|-----|---|-----|
| Regular hams, fresh or frozen. | ½¢ | Picnics, boneless, baked or dried. | 2¢ |
| Regular hams, cured. | ½¢ | Picnics, boneless, canned. | 2¢ |
| Regular hams, smoked. | ¾¢ | Butts, fresh or frozen. | 1½¢ |
| Regular hams, boiled. | 1¢ | Butts, cured. | 1½¢ |
| Regular hams, baked or dried. | 1½¢ | Butts, smoked. | 1½¢ |
| Regular hams, boneless, fresh or frozen. | ¾¢ | Butts, boneless, fresh or frozen. | 2¢ |
| Regular hams, boneless, cured. | ¾¢ | Butts, boneless, cured. | 2¢ |
| Regular hams, boneless, smoked. | 1¢ | Butts, boneless, smoked. | 2½¢ |
| Regular hams, boneless, boiled. | 1¢ | Butts, boneless, baked or dried. | 2½¢ |
| Regular hams, boneless, baked or dried. | 1½¢ | Butts, boneless, canned. | 3¢ |
| Regular hams, boneless, canned. | 1½¢ | Bellies, for bacon, fresh or frozen. | ¾¢ |
| Skinned hams, fresh or frozen. | 1¢ | Bellies, for bacon, cured. | ¾¢ |
| Skinned hams, cured. | 1¢ | Bellies, for bacon, smoked. | 1¢ |
| Skinned hams, smoked. | 1½¢ | Bellies, for bacon, baked or dried, sliced. | 1½¢ |
| Skinned hams, boiled. | 1½¢ | Bellies, for bacon, canned. | 1½¢ |
| Skinned hams, baked or dried. | 2¢ | Bellies, dry salt, fresh or frozen. | 1½¢ |
| Skinned hams, boneless, fresh or frozen. | 1½¢ | Bellies, dry salt, cured. | 1½¢ |
| Skinned hams, boneless, cured. | 1½¢ | Bellies, dry salt, smoked. | 1½¢ |
| Skinned hams, boneless, smoked. | 1½¢ | Bellies, dry salt, baked or dried. | 2¢ |
| Skinned hams, boneless, boiled. | 1½¢ | Bellies, dry salt, canned. | 2¢ |
| Skinned hams, boneless, baked or dried. | 2¢ | Loins, fresh or frozen. | 2¢ |
| Skinned hams, boneless, canned. | 2¢ | Loins, cured. | 2¢ |
| Virginia style hams, shoulders and sides, baked or dried. | 2½¢ | Loins, smoked. | 2½¢ |
| Shoulders, fresh or frozen. | 1¢ | Loins, boneless, fresh or frozen. | 3¢ |
| Shoulders, cured. | 1¢ | Loins, boneless, cured. | 3¢ |
| Shoulders, smoked. | 1½¢ | Loins, boneless, smoked. | 4¢ |
| Shoulders, boneless, fresh or frozen. | 1½¢ | Loins, boneless, baked or dried. | 4¢ |
| Shoulders, boneless, cured. | 1½¢ | Loins, boneless, canned. | 4¢ |
| Shoulders, boneless, smoked. | 1½¢ | Spareribs, fresh or frozen. | ½¢ |
| Shoulders, boneless, boiled. | 2¢ | Spareribs, cured. | ½¢ |
| Shoulders, boneless, baked or dried. | 2¢ | Spareribs, smoked. | ¾¢ |
| Shoulders, boneless, canned. | 2¢ | Fat backs, fresh or frozen. | ¾¢ |
| Picnics, fresh or frozen. | 1¢ | Fat backs, cured. | ¾¢ |
| Picnics, cured. | 1¢ | Fat backs, smoked. | ¾¢ |
| Picnics, smoked. | 1½¢ | Plates, fresh or frozen. | 1½¢ |
| Picnics, boneless, fresh or frozen. | 1½¢ | Plates, cured. | 1½¢ |
| Picnics, boneless, cured. | 1½¢ | Plates, smoked. | 1½¢ |
| Picnics, boneless, smoked. | 1½¢ | Jowl butts, fresh or frozen. | 1¢ |
| Picnics, boneless, boiled. | 2¢ | Jowl butts, cured. | 1¢ |
| | | Jowl butts, smoked. | 1½¢ |
| | | Feet, tails, neckbones, fresh or frozen. | ½¢ |
| | | Feet, tails, neckbones, canned. | 1¢ |
| | | Pork trimmings, fresh or frozen. | 1½¢ |
| | | Canned meats, made entirely from pork. | 1½¢ |

(g) If the maximum price for any wholesale pork cut cannot be determined under paragraphs (a), (b), (c), (d), or (e) above, the maximum price for such cut shall be the maximum price (determined under said paragraphs) for the most nearly similar cut derived

from the same primal cut, making adjustment for the differential between the prices of such cuts which the seller customarily maintains.

(h) The maximum price for each dressed hog shall be determined as follows: (Continued on page 28.)

CANADA IS MEETING HER BACON GOAL

During the first half of its 1941-42 contract to deliver bacon to the British market, Canada more than fulfilled its obligations, the U. S. Department of Agriculture reported.

The Anglo-Canadian bacon agreement provides for total Canadian shipments of 600,000,000 lbs. during the 12 months ending September, 1942. In the first six months of that period, October through March, shipments

made to the United Kingdom amounted to 326,000,000 lbs., more than half of the agreed total.

During the first half of the contract period, 3,660,000 hogs were slaughtered, including slaughter for domestic consumption. It is estimated that during the last half of the contract period it will be necessary to slaughter 3,267,000 hogs, including 984,000 for domestic consumption.



CULLEN SHARES HIS SECRETS

LEFT.—Max Cullen slices a roast for Hedy Lamarr. Pete Smith, movie producer, looks on.

BELOW.—(1) Max prepares a porterhouse steak for the outdoor grill. (2) Jumbo hamburger, recommended for outdoor meals, cooks evenly and is sliced (3) for use in sandwiches. (4) Two longitudinal cuts keep franks from curling. (5) Muriel Barr and Pete Smith watch Cullen remove rib roast from spit.

—should be used as a source of heat, and that the meat should be placed six or eight in. above them. Cuts should run an inch or more in thickness.

The National Livestock and Meat Board specialist, in addition to acting in the picture, also served as technical adviser in the writing of the script. "Barbee-Cues" is the second Pete Smith meat short in which Mr. Cullen has appeared. Its predecessor was "Culinary Carving," which enjoyed wide popularity.

The new meat film, highly entertaining and instructive, gives meat dealers throughout the country an unusual opportunity to boost sales. Backyard barbecue parties will be encouraged, calling for heavier meat consumption. A barbecue means *meats*—with little or no vegetable competition. In addition, meat cooked outdoors always encourages a second or third helping and greater-than-average consumption.

In connection with the release of the film, the National Live Stock and Meat board has prepared a large, attractive folder, printed in color. This folder is for use in retail meat shops at the time the picture is shown in a local theater. Distribution of this material will be through the Board, and through packer salesmen. The American Meat Institute is also cooperating in boosting this film of outdoor meat cookery by inserting notices of its appearance in advertising carried in daily newspapers.

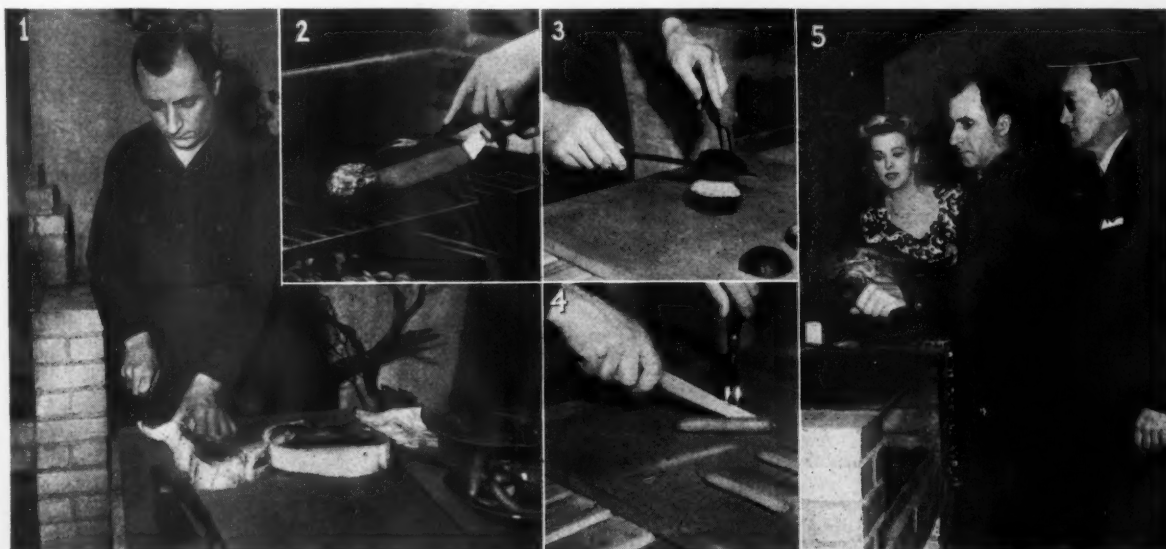
"Barbee-Cues" Shows U. S. How to Cook Meat in Open

TIMED for the summer outdoor cooking season, the new Pete Smith short "Barbee-Cues" will be presented in theaters all over the nation starting May 30. Before fall, it will have been shown in thousands of theaters to an audience running into many millions. The picture has as its featured player Max Cullen, meat and carving expert of the National Live Stock and Meat Board, who was loaned to Metro-Goldwyn-Mayer to make the educational short.

"Barbee-Cues" presents a powerful story for meat prepared over the open fire. It is definitely a picture of "appe-

tite appeal" and meat is the only food given a big play. In the film Mr. Cullen, aided by the narration of Pete Smith, shows the right way to prepare and barbecue roasts, steaks, chops, ribs, hamburger and frankfurters. For humorous contrast, the left-handed culinary endeavors of one Jerry Jerk are presented to show how good beef, pork and lamb should not be handled.

Mr. Cullen demonstrates that any cut of meat which can be broiled or pan broiled can be cooked outdoors over hot coals. He points out that the grill should be heavy enough to stand considerable heat, that coals—not a flame



NEW HORIZONS IN BY-PRODUCT UTILIZATION INVITE STUDY

By VICTOR CONQUEST • *Research Department, Armour and Company*

IN LAYING out a program for future by-product utilization, the same objectives that have actuated this development in the past must also be our guide in the future. From our available raw materials, we must produce new products of greater value or find new uses for many of our present standard products. The net result should be a greater credit turned back to the packer. This credit eventually will be proportioned by economic laws between producer, packer and consumer.



V. CONQUEST

Since some of the progress of by-product utilization in the past has been through engineering means, some of our newer developments undoubtedly will arise from engineering research. Those identified with the chemical side of the packing industry may be pardoned for thinking that most of the answers to by-product utilization of the next few years will be through chemistry.

It is certain that full cooperation among all agencies—producers, agricultural schools, governmental agencies and research laboratories—will be needed to solve many problems. Much work has already been done that might be an indication of future trends for the better utilization of by-products. We also know a number of problems that need solving and projects that need completion before better utilization is made possible.

Classified chemically, packinghouse by-products may be divided into proteins, fats and minerals. In considering what may happen to these products in the future, we must consider not only the chemical composition of the raw materials, but also their physical and biological characteristics.

Packinghouse by-products, due to their complex biological nature, are difficult materials to analyze. Proteins represent the greatest problem, and although we can determine their ultimate composition without too much difficulty, the structures of the component parts making up a protein are not easy to determine. There is not much physical data available on these building blocks of proteins. The first necessity, then, for an intelligent attack on the problem of by-product utilization is the development of thorough analytical research.

This means that much of the work will be in academic or governmental institutions, since there are not many in-

• Large-scale production of amino acids from packinghouse protein wastes, the possible utilization of certain fractions of animal blood for transfusion purposes and the production of textiles from packinghouse proteins were among the by-product developments of the future envisioned by Victor Conquest, head of the research laboratory of Armour and Company, in an address before the thirty-fourth annual meeting of the American Society of Animal Production in Chicago not long ago. Principal features of the address are published herewith.

dustrial laboratories qualified or having the desire to spend their time and money on any but intensely practical problems. We can predict that if analytical results and procedures are made available, much more progress will be made in by-product utilization.

Complexity of Proteins

Of the packinghouse by-products, proteins are more complex in their constitution than any other and are capable of being further sub-divided into a number of types of protein substances. This type of classification would include division of proteins into collagen-like materials, as typified by hides, ten-

dons and connective tissue; blood and its products, including hemoglobin, serum and fibrin; enzymes and physiologically active glandular extracts and body fluids; lean meat proteins; hair; horn and hoof. Each of these substances has its own peculiar chemistry as well as physical characteristics. Not too much is known about any of them and before full utilization can be realized, the first job must be the development of precision analytical procedures and data.

Most of the ordinary things that can be done with protein by-products without knowing much about their chemical or physical characteristics are already being done. For instance, glues from hide and bone have been made and used for years without the users or the manufacturers having any interest in more than the gross chemistry of the products.

One of the developments that we will see more of in the future is the large scale production of amino acids from packinghouse protein wastes. At the present time most amino acids are of academic or clinical interest only, with some study on the methods of production so that costs can be scaled down. It is not inconceivable that certain amino acids may be used in large quantities in industrial chemical processes. Some investigational work has already proceeded along this line and we feel that more will follow which will be to the advantage of the protein by-products.

Neither is it inconceivable that the nutritious elements in waste proteins may eventually be used as a human food accessory. Some mention has been made in the past few months of the prospect of utilizing certain fractions of animal blood for transfusion pur-

(Continued on page 29.)

TENDERING SAUSAGE CASINGS

Among the most significant by-product developments of recent years is the tendering of natural casings by enzymatic action. In the accompanying photograph, the skins of Swift & Company's "dinner size" frankfurts are being tendered by immersion in fresh pineapple juice. Other examples of recent by-product developments include hog hair insulation and latex-hog hair cushions, chemicals from fats, protein from sewage in the form of animal feed and a number of new therapeutic agents, such as pituitary factors, cortin and highly active yellow bone marrow.



Building Coal Stockpile Presents Safety Problems

NOT because any shortage of coal is in the offing, but because of the heavy burden already placed on the nation's railroads, Donald M. Nelson, chairman of the War Production Board, has called on the nation's large coal users to stockpile fuel to the limit of storage capacity. The order was directed especially at large industrial users and those with war contracts. While at the present time carriers can make coal shipments with little difficulty, transportation conditions by fall and winter are expected to be considerably more serious.

In the case of meat plants, there is the added factor that coal requirements later in the year will be heavier because of the heavy kill expected. Accordingly, the meat packer will do well to anticipate coal needs in advance and make preparations for extra storage. Not only will the move relieve railroads for other war transportation needs; it will be good business to assure plenty of power and heat for the plant, regardless of what may come in the way of increased operations or slow fuel deliveries.

Storage of coal above normal requirements, particularly during summer months, brings up several problems. One of the principal considerations when storing coal in sizable quantities is spontaneous combustion. Where bituminous coal is stored in larger lumps, there is little, if any, danger of the pile heating or igniting. But where coal of smaller sizes, or slack, is piled, trouble may develop.

Reasons for Heating

According to work by the U. S. Bureau of Mines, coal heating is believed to be a surface action. As the surface is increased—especially in lumps below 1½-in., or nut size—the danger increases. A ton of soft coal in a solid piece would have a surface area of but 47 sq. ft. Broken up fine enough to go through a 16-mesh sieve, the same coal would have a surface area of more than an acre.

It has also been found that the chance for spontaneous combustion in newly mined coal is considerably greater than in weathered coal. Outside temperature when the coal is stored is also important. It has been found that coal put into storage at 80 degs. F. has four times as much chance of igniting spontaneously as coal stored when the outside temperature is 60 degs.

For safe storage of bituminous slack, it is essential that air be kept from circulating through the pile. In many large plants this is done by storing the coal in two or three foot levels, leveling it off, and then compressing it with a heavy roller. Because of the

COAL STOCKPILE DATA

| | BITUMINOUS | |
|--|------------------------------|----------------|
| | Space per short ton, cu. ft. | B.t.u. per lb. |
| Alabama domestic | 44. | 11,700-14,200 |
| Colorado lump | 38.1-39.6 | 10,000-13,500 |
| Illinois mine run | 36.1-36.8 | 10,300-12,200 |
| Illinois lump | 41.3-45.5 | 10,300-12,200 |
| Kentucky 95% lump, 5% nut | 36.7-46.6 | 11,500-14,300 |
| Kentucky lump | 42.1-44.5 | 11,500-14,300 |
| Ohio 60% lump, 30% nut, 10% slack | 43. | 12,000-13,000 |
| Ohio 40% lump, 20% nut, 20% slack | 40. | 12,000-13,000 |
| Pennsylvania 90% lump, 5% nut, 5% slack | 40.4-42.6 | 11,900-14,300 |
| Pennsylvania slack | 38.5 | 11,900-14,300 |
| Pennsylvania lump | 43. | 11,900-14,300 |
| | SEMI-BITUMINOUS | |
| | | |
| West Virginia 60% lump, 30% nut, 10% slack | 42.6 | 13,600-14,800 |
| West Virginia 3% lump, 5% nut, 92% slack | 34.8 | 13,600-14,800 |

possibility of careless handling or piling, it is generally considered advisable to keep the depth of the coal within limits of 12 to 15 ft. Other safeguards include storing away from external heat sources, such as steam pipes, warm flues or boiler settings. It is advisable to see that sticks, timbers or pipes do not project in the coal pile: these obstructions allow air to circulate through the fuel and considerably increase the chance for spontaneous combustion.

In piling up sizable stocks of coal, it is recommended that temperature readings be taken regularly. A thermometer inserted in a pipe, or an iron driven well into the pile, will enable the operator to get the story. If the inside temperature reaches 120 degs. F., too much heat is being generated within the pile. At 140 to 160 degs., steps should be taken to move the pile.

Where possible the Bureau of Mines advises large-quantity storing of lump coal rather than of the finer product. Open spaces between the large lumps allow the air to carry away any heat

generated. Unless the coal is dropped from any height, such as a trestle, there is relatively little danger of heating in large piles of the coarser material. If the coal is dropped a considerable distance, the fine product resulting is a source of fire danger, even if the bulk of it is in a coarse form. Spreading in uniform layers to prevent segregation of the fine product and the lump coal is a preventive measure.

Storage of straight mine-run coal, because of the presence of fine coal and dust, is rather difficult. It should be spread in uniform layers to prevent segregation. Piles should be low and should be carefully watched; space should be provided for moving in case heating occurs.

Storage of fine coal and screenings with a minimum of heating danger is possible by compressing the pile to exclude air, as mentioned previously, and by sealing the top and sides of the pile with an asphalt coating. Use of very fine coal for the top layer of the pile, plus an outside covering of lump coal to keep down wind and rain erosion is another successful storage method used. According to Bureau of Mines tests, the only 100 per cent safe way to store fine coal and screenings is under water. On a percentage basis, the chance for spontaneous combustion of coal with reasonably careful handling is very small and should not discourage building stockpiles.

Heat Value Loss Slight

Likelihood of deterioration of the fuel through long storage, other than combustion damage, is very small. Tests show that best coals lose only about 1.2 per cent of their heating value the first year and but 2.1 per cent if stored for two years. In poorer quality fuel, the loss may run 5 per cent in three years. It seems to make little difference whether the coal is stored in the open or under cover; in either connection the storage base is important. Concrete floors are best, although hard clay bottoms will do nearly as well. A cinder base is not advisable, since it may contaminate the fuel and allow air seepage

(Continued on page 24.)



Institute Plans Announced For '42 Convention Exhibits

arations for curing and similar uses) used in the meat packing industry. All exhibits must be in place by 8 a.m. Friday, October 2. Exhibit space will be open to all exhibitors on and after 9 a.m., Tuesday, September 29, for in-

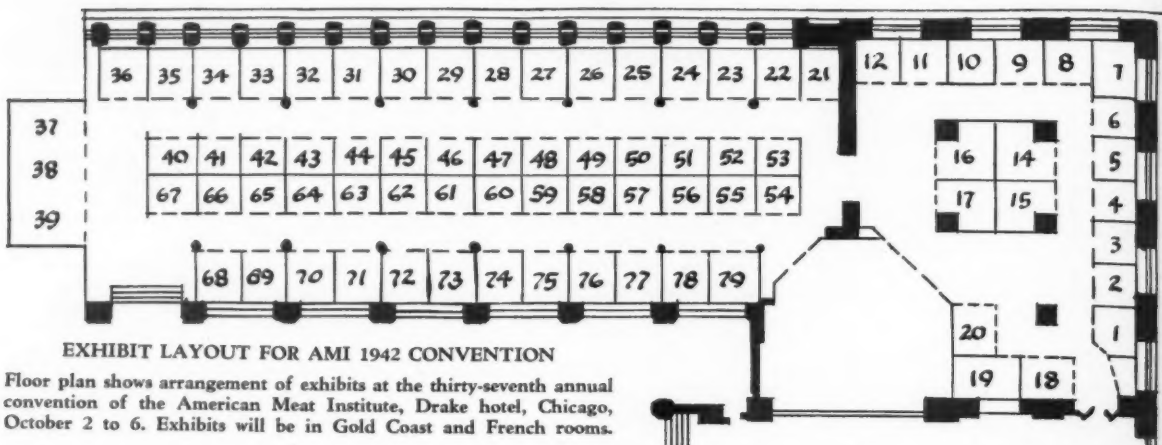


EXHIBIT LAYOUT FOR AMI 1942 CONVENTION

Floor plan shows arrangement of exhibits at the thirty-seventh annual convention of the American Meat Institute, Drake hotel, Chicago, October 2 to 6. Exhibits will be in Gold Coast and French rooms.

FOLLOWING last year's record-breaking representation by exhibitors at the American Meat Institute convention, plans are going ahead for an equally large showing at this year's annual event. The dates for the thirty-seventh annual convention are October 2 to 6, inclusive, at the Drake hotel, Chicago. There will be 79 exhibit

booths available, arranged as last year.

Space for exhibits will be provided in the Gold Coast room and the French room of the main floor of the Drake. These rooms are adjacent to the Ball room, where sessions will be held.

Exhibits will be limited to machinery and mechanical or other aids and supplies (except certain proprietary prep-

stallation of exhibits. Exhibitors are urged to ship their exhibits to arrive at the Drake hotel not later than Tuesday, September 29.

Throughout the convention, exhibit rooms will be open to the public on the following schedule:

| | |
|--------------------------|-------------------|
| Friday, October 2..... | 8 a.m. to 6 p.m. |
| Saturday, October 3..... | 8 a.m. to 6 p.m. |
| Sunday, October 4..... | 10 a.m. to 6 p.m. |
| Monday, October 5..... | 8 a.m. to 6 p.m. |
| Tuesday, October 6..... | 8 a.m. to 6 p.m. |

This schedule will be maintained except during the time convention meetings are in session, at which periods the exhibits will be closed, locked and inaccessible to packers and exhibitors.

No assignments of space will be made until June 15. Meanwhile, if requests for identical space have been received, priority will be given to the exhibitor who has the greatest number of years of participation, whether consecutive or not.

The Institute reserves the right to set aside certain booths for the use of Institute committees or for the promotion of Institute projects, and hereby announces reservation of booths 14 to 17, inclusive, for that purpose.

Members and associate members will not be required to pay for floor space occupied by one booth except for a \$10 fee covering erection of the booth and exhibit sign. Space available for non-members will be reserved at a charge of \$100 for space and \$10 for booth and sign. Should a member or associate member desire additional space over that allotted by the Institute, there will be an additional charge at the same rate applying to non-member exhibitors. Space reservations for non-members will not be filled until after June 15. In case of conflict, preference will be given to members and associate members.

Requests for space and detailed information should be addressed to H. L. Osman, American Meat Institute, 59 E. Van Buren st., Chicago, Ill.

INDUSTRIAL CHEMICAL SALES

DIVISION WEST VIRGINIA PULP & PAPER CO.

230 PARK AVENUE NEW YORK CITY 748 PUBLIC LEDGER BLDG. PHILADELPHIA 35 E. WACKER DRIVE CHICAGO, ILLINOIS 844 LEADER BLDG. CLEVELAND, OHIO

MAY 23 SATURDAY

*After seeing the improvement
in your lards and fats
you'll thank us for suggesting
that you use*

ACTIVE

NUCHAR

CARBON

Every hour of lay-up time saved brings Victory a little closer...



A Message to Mack Owners on Truck Maintenance

It's going to be increasingly difficult to replace trucks during the critical days that lie ahead.

You who own Mack trucks have the advantage of the extra durability that's built into them. (That Macks do last longer is proved by figures which show that 7 out of every 10 Macks bought ten years ago are still in profitable use. R. L. Polk survey, as published in *Auto-*

motive News.) But you can't hope to get the most out of your Macks unless you have them serviced promptly—regularly—at the nearest Mack factory branch or Mack dealer.

Consult your local Mack service manager for helpful, constructive advice on how best to conserve your truck equipment. Ask him about the Mack "Preventive Maintenance Plan," a practical

system of periodic inspection and adjustment, which will save you money on repair bills—keep your trucks on the road for extra thousands of miles.

Remember, a truck is something more than a private investment in time of war. As a part of our vital transportation system, it is a public responsibility. Let us help you "keep 'em rolling."

MACK TRUCKS, INC., LONG ISLAND CITY, N. Y.

**THE MOST COMPLETE LINE OF TRUCKS IN THE WORLD—
1 TO 45 TONS AND ALL HEAVY DUTY!**



Up and down the MEAT TRAIL

Its Spice Supply Cut Off, Sausage Firm Closes Doors

Its rare foreign spices no longer obtainable on account of the war, the William H. Easton Co., 82-year-old sausage manufacturing firm whose product became famous far beyond the borders of Newport, R. I., where the plant is located, has terminated operations. Arthur H. and William J. Easton, who for more than 50 years carried on the traditions founded by their father, closed the doors on May 8 for the last time.

In 1860, William H. Easton and his brother-in-law, George W. Tilley, founded a small packing plant at Newport, developing a pork sausage formula which became the foundation of their business. The delightfully flavored product became a favorite in hotels, clubs and restaurants in New York, Palm Beach and other important cities on the east coast. Hundreds of thousands of pounds of the sausage was shipped annually, not only to New England and New York, but also to numerous points throughout the nation.

Shippers Form Council

Following the organization of a council to represent Texas livestock shippers in maintaining essential movement of animals, the group held its first statewide meeting at Ft. Worth on May 23. The council was formed to cooperate with the Office of Defense Transportation in the effort to utilize available tires and equipment in the most economical manner while maintaining normal movement of livestock.

Marketing agencies from terminal points will be represented by James W. Sartwell, Houston packer and president of the Port City Stock Yards; G. D. Scott, jr., market agencies, Houston; G. C. Hagelstein, Union Stock Yards, San Antonio; Ed C. Walsh, Ft. Worth Stock Yards Co.; George Jary, market agencies, Ft. Worth, and Amos Gates, market agencies, San Antonio.

Pittsburgh Packers Join Unique Air-Raid System

Ten of Pittsburgh's leading meat packing organizations have banded together with other city units to form what is believed to be the nation's first air-raid alert system of its kind. Each participating organization provides an unlisted telephone number solely for air-raid use. In operation, the instant an air-raid warning is received at the downtown control room, 11 telephone operators call key institutions and

plants, who in turn phone a small list of other plants and institutions. The alarm "fans out" rapidly, reaching 1,200 key points within five minutes. "Our employees are all enthusiastic about it," commented one meat plant manager, "and have studied information very closely, so that everyone will be in a position to follow through in case anything happens."

Hatfield Appointed Cudahy Manager at Kansas City Unit

Kenneth E. Hatfield, the first general manager of the Cudahy Packing Co. plant at Kansas City, took over his duties there recently. Previously, executive responsibility at the Kansas City plant stemmed from Chicago and Omaha through the local superintendent and various department officials, with no one carrying the title of manager.

Mr. Hatfield was previously district manager at Omaha and prior to that was divisional sales manager at the Chicago office. He started with Cudahy at Wichita as a boy of 17 and has been a member of the organization for 28 years, working in all the company's plants in the Middle West.

According to Mr. Hatfield, the management created the new position at Kansas City in order to coordinate the plant to its peak efficiency.



K. E. HATFIELD

Wisconsin Firm Steps Up Purchases of War Bonds

The 55 employees of the Liebmann Packing Co., Green Bay, Wis., began January 1 to participate 100 per cent in the payroll deduction plan of war bond purchases, pledging 5 per cent of their salaries. On May 13, they unanimously agreed to increase their allotments to 10 per cent. "We're engaged in war production and have a duty to co-operate with the federal government," said a company spokesman. "We are employed at good wages and feel that now is a good time to put something away for the future, when times may not be so good."

Employees of Wilson & Co. at the company's Trenton, N. J., unit have subscribed 100 per cent to the payroll deduction plan, it was announced recently.

Personalities and Events Of the Week

Ten large meat wholesaling firms operating in Washington, D. C., announced on May 15 a mutual agreement to discontinue Wednesday deliveries to Washington retailers. It is estimated that the plan, which went into effect this week, will save about 18 per cent of the mileage traveled by the 200 trucks involved. Raymond C. Briggs, L. S. Briggs, Inc., was spokesman for the group.

Trips to Omaha meat packing plants were among the highlights of a 4-H club week program which opened in Lincoln on May 18. A special train carried the group of approximately 200 boys and girls to Omaha on May 22 for the plant visits and other activities.

Ben Farrell, 73, for 28 years a superintendent for Swift & Company plants in the St. Louis area, died at his Maplewood, Mo., home on May 4 of the infirmities of age. At the time of his retirement 11 years ago he was well known in the trade, having served with Swift for 40 years.

Southwest Products Co., McAllen, Tex., plans the construction of a \$45,000 meat and vegetable processing plant.

J. H. Boman, manager for Wilson & Co. at Kansas City, Kans., was chairman of a meeting staged for meat retailers of the Kansas City area a short time ago. Problems of the meat industry under wartime conditions were discussed.

Thomas C. Wright, branch house manager for Swift & Company at Tulsa, Okla., since establishment of the branch in 1921, retired recently following 43 years in the meat industry, 39 of which were spent with Swift & Company. He is succeeded by Walter B. Wiley, who started with the company at Ft. Worth of age as a timekeeper at Ft. Worth.

Hughes-Curry Packing Co., Anderson, Ind., has again entered a softball team in the local league, in which play began May 13. At Indianapolis, Kingan & Co. has made a similar move in a local league. The Kingan team usually winds up with a good showing.

The J. C. Adler Co., Joliet, Ill., meat packers and manufacturers of the Jim Dandy line of hams, bacon, sausage and other items, has installed a battery of six new 20-in. Frigidaire sterilizers in the wholesale sausage cooler. The lamps are produced under Westinghouse patents.

Libby, McNeill & Libby, Chicago, announces the promotion of Alexander Rogers to the position of advertising manager. He succeeds J. R. Collins, who is now in the Air Corps. Formerly

sales promotion manager, Mr. Rogers has been with the company since 1929.

John Morrell & Co. announce that the following employees have been awarded the 25-year silver service awards of the American Meat Institute: Merrill J. Dunham, manager of the Philadelphia branch; William Rimmer and Mary Zimmerman, both of Ottumwa; M. L. Green and N. H. Berens, Sioux Falls, S.D.,

James Henry Packing Co., Seattle, is erecting a frame addition which will add materially to the plant's facilities.

In recognition of 100 per cent participation by plant employees in the purchase of war stamps and bonds, the Minute Man flag has been awarded to the Harrisburg, Pa., unit of Swift & Company. After displaying the flag in the office, A. L. Tolin, manager, had it transferred to the flagpole on May 5.

Twenty persons were partially overcome by ammonia fumes accidentally released in a large Los Angeles meat plant on April 29. Dennis Collins, 33, was credited with leading eight women employees to safety through the choking fumes.

F. Albert Hayes, purchasing agent of American Hide & Leather Co., Boston, president of the National Association of Purchasing Agents, will preside at the twenty-seventh annual convention of the association, which opens on May 25 at the Waldorf-Astoria hotel, New York City. Donald Nelson and Leon Henderson are among the speakers who will address the three-day session.

Ray Pinkney, president, Pinkney Packing Co., who is also president of the Tri-State fair of Amarillo, has appointed a committee to determine whether the fair can be held this fall without detriment to the war effort.

Products of the Walla Walla Meat & Cold Storage Co., Walla Walla, Wash., were featured in a four-day cooking school recently staged in that city. The demonstrations were given by Mrs. V. E. Smith, home economist.

J. M. Eagle, dog food department, Wilson & Co., Chicago, was a visitor to New York last week.

O. F. Dunkerton, manager Rath Packing Co., New York, reports that his brother, D. T. Dunkerton, manager Philadelphia and mid-Atlantic Rath territory, has recovered from his recent serious illness.

William T. Howe, 82, retired butterine foreman of Armour and Company, who arrived in Chicago in 1893 from South Wales as director of a chorus of 12,000 voices, died on May 1 in his home in Chicago.

F. O. Terrill of Cincinnati, connected with the Kroger Grocery Baking Co. since 1930, has been appointed a special assistant in the division of motor transport of the ODT. Mr. Terrill will deal with over-the-road transportation of foodstuffs by truck. For several years he has been in charge of purchases, operations and maintenance of highway transport equipment for the Ohio food firm.

Clarence F. Abbott, treasurer, Abbott



"MINUTE MAN" FLAG TO JOHN P. SQUIRE CO.

In the presence of distinguished guests and the entire personnel of the plant, officials of the John P. Squire Co., Somerville, Mass., on May 11 accepted a Minute Man flag on behalf of the company from a representative of the U. S. Treasury Department, for its 100 per cent participation in the payroll deduction plan of U. S. War Bond purchases. The first plant in the state so honored, the Squire organization is observing its one hundredth anniversary this year. J. H. McManus, general manager, and J. G. Kennedy, plant manager, took part in the presentation.

Packing Co., Carnegie, Pa., returned to work a couple of weeks ago after an automobile accident that kept him in bed six weeks with several fractured ribs. He was injured when the car in which he was a passenger skidded and overturned on wet car tracks in Pittsburgh, crashing into a bridge superstructure.

Walter Luer, vice president, and Albert Luer, secretary, Luer Packing Co., Los Angeles, appeared as protesting witnesses before the Interstate Commerce Commission at Los Angeles on May 12 in a hearing on the application of I. C. Harper, a private contract motor carrier, for extension of his ICC meat carrying rights to southern California.

The Midland, Tex., chamber of commerce, headed by Ralph M. Barron, has made the securing of federal meat inspection for the A. & M. Packing Co. of that city one of its major projects for the year. A brief to be filed with the BAI and other government agencies points out that 11 Army posts will soon be operating in the area.

Anton Rieder, president, Coast Packing Co., Vernon, Calif., returned May 15 from a 10-day business trip to the Midwest and Texas, with a stopover at Lubbock, Tex.

E. A. Cudahy, jr., president, Cudahy Packing Co., left Los Angeles by plane on May 14 after a business conference with officials of the company's Los Angeles plant.

Edward P. Harrison, for 13 years advertising manager of Rochester Packing Co., Inc., Rochester, N. Y., has resigned to accept the post of executive secretary of the Rochester Ad club.

Mr. Harrison for a year and a half was a member of the advertising planning board of the American Meat Institute.

Over 25,000 lbs. of pork has been cured at the Lake Providence ice & meat curing plant, Lake Providence, La., for 69 farm families, Russell Fisher, manager, reported. The plant was established this year.

Springfield Packing Co., Springfield, Mo., was an important contributor to a China Relief drive staged recently.

"We have no intention of dropping our present advertising campaign," declared Aled Davies, American Meat Institute representative, in an address before the Lincoln, Neb., advertising club recently, "because we feel it is not only important to us as an industry, but also important to public welfare to discuss health and nutrition."

Louis Preher, chief engineer for the Emmart Packing Co., Louisville, Ky., died on May 16 at his home after more than two years of ill health.

East Tennessee Packing Co., Knoxville, closed on May 16 for an indefinite period over a labor dispute involving the question of a 10 per cent wage increase for employees. "Due to existing conditions, the plant is being closed indefinitely," read a notice posted by David G. Madden, president. "Employees are requested not to loiter on or around the premises. When conditions are such that the plant can be reopened, we will notify each employee at his or her last known address."

E. G. Hinton, general manager for Armour and Company at Omaha, Neb., has been nominated to fill a vacancy on the board of directors of the Omaha chamber of commerce.

FSCC Asks for Weekly Offers on 21 New Items

The Federal Surplus Commodities Corp. recently added 21 pork and beef products to the list of items on which it is asking weekly offers from meat packers. Offers of the new types of product will be received weekly at the same time as the old—on or before 11 a.m., EWT, Wednesday. Notice of acceptance will be given on Friday each week.

The new products on which FSCC is now asking offers are:

CANNED.—All Sterile: Link pork sausage in sheep casings, 2-lb. cans; link pork sausage in hog casings, 2-lb. cans; Type (00) meat food product in 11½-, 15½- and 40-oz. cans and 6-lb. cans; Type (XX) meat food product in 11½-, 15½- and 40-oz. cans and 6-lb. cans; meat product spread, liver style, in 12-oz. cans; sliced bacon in 7-lb. cans, Army style, and slab bacon in 12-lb. cans, Army style.

The Type (00) product is a mixture of 45 per cent or more boneless beef or veal, 15 per cent or more regular boneless beef chucks, hams, rolls or loins, 15 per cent or less trimmed beef or veal cheeks or head meat, 10 per cent or less trimmed beef or veal hearts and 15 per cent or less scalded beef or veal tripe. The type (XX) product is

a mixture of 20 per cent trimmed pork, beef, veal or mutton cheeks or head meat, 20 per cent trimmed pork, beef, veal or mutton hearts, 10 per cent pork lips, 15 per cent pork snouts, 15 per cent pork stomachs, 20 per cent beef shank meat or regular boneless beef chucks, hams, rolls or loins.

Meats for (00) and (XX) product are to be pre-cooked to yield not more than 70 per cent of the green weight. The liver style spread is a mixture of pork livers, cooked regular pork trimmings, scalded beef tripe, water, fried onions, flour paste, oleo oil and spice.

According to the FSCC announcement, representatives of the foreign governments to which Types (00) and (XX) meat food products and the liver style spread will be shipped have been notified of the ingredients and the BAI will waive informative labeling on the cans for the duration of the war.

Other items on which the FSCC is requesting offers for the first time are the following:

Frozen regular pork trimmings, frozen boneless beef chucks, frozen beef trimmings, dried sausage (B.C. salami), spareribs, barreled spareribs, full cut hog heads and barreled full cut hog heads.

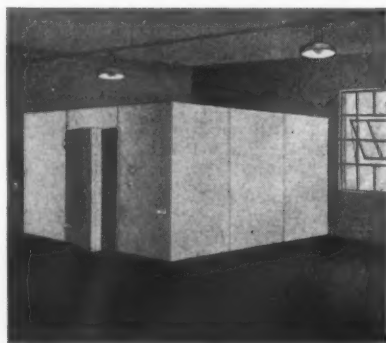
"Fresh Sausage" is one of the important chapters in the new book, "Sausage and Meat Specialties."

A.M.A. CANNED MEATS BOXES

Until June 24, 1942, offers may also be made of canned meat products which are for delivery before July, 1942, stipulating solid fibre or nailed wooden boxes as long as the boxes meet with the specifications set forth in FSC 1539-B, the Agricultural Marketing Administration has announced. On all offers, the type of package to be used—solid fibre, wirebound wooden, or nailed wooden—shall be clearly indicated therein.

Due to the probable shortage of solid fibre boxes when the vegetable and fruit packs begin to move in volume, deliveries of canned meat products purchased for delivery on or after July 1, 1942, will be required to be made in other than solid fibre boxes. Packers with fibre boxes on hand should therefore plan to use them up before July 1, 1942. Those who have experienced difficulty in getting wirebound wooden boxes should make the necessary arrangements to secure these boxes in contemplation of using them on and after July 1, 1942.

Existing contracts calling for delivery of canned meat products before July 1, 1942, and which provide for delivery in wirebound wooden boxes will be considered for amendment to permit delivery in solid fibre on the quantity to be delivered before July 1, 1942, upon application by the vendor to the Agricultural Marketing Administration.



DESCRIPTION OF SILVERCEL

Hermetically sealed panels of reflective insulation . . . factory constructed with precision and accuracy for quick assembly . . . easily demountable . . . heavy-duty construction but light in weight . . . phenol resin plywood (the lifetime plywood) used throughout on the warm side of Silvercel panels.

factory constructed with precision and accuracy. Recently conducted tests on a five-inch Silvercel wall panel indicated a heat conductance of only 0.035 B.T.U. per hour per square foot! Silvercel panels stop all condensation and moisture from accumulating within the wall . . . they remain dry and 100% sanitary during their entire long-life with no reduction in insulating efficiency! Write today for full particulars of demountable Silvercel coolers.

WHY NOT build that cooler you'd planned?

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EXPELLER PRICES ARE

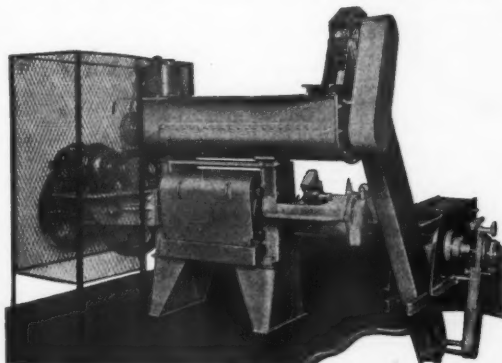
LOW



SOME rendering plants—fortunately only a few—think that the price of an Expeller is high. Nothing is further from the truth. Considering the equipment installed, ready to operate, a Red Lion Expeller system costs no more than a 300-ton curb press, a Duo-Expeller costs no more than a 500-ton curb press, and a Super-Duo costs no more than a 1100-ton curb press. And don't forget that a small Red Lion Expeller can make hard-pressed cracklings, while to gain the same advantage from other mechanical methods you would need a 1100-ton curb press.

Yes, Expeller prices are low—and when you consider the increase in tallow yield, plus the savings made in production costs, you will find the Expeller system the most profitable. Write today and let an Expeller Engineer figure with you and show you in dollars and cents what you will gain by operating Anderson Crackling Expellers.

THE V. D. ANDERSON COMPANY
1937 West 96th Street • Cleveland, Ohio



Shoot trouble ON THE WING!

Now of all times look for trouble before it looks for you. Don't let it come to roost on that vital hard-to-replace refrigeration and air conditioning machinery of yours.

This is the time to be thankful you picked sturdy dependable York equipment . . . and to make sure that only genuine York renewal parts are used in keeping those machines in top form. Only York parts can deliver York operating efficiency and long life. Only York parts can give you the York guarantee.

Stocks of nearly 30,000 parts items are kept available at York and other important centers, ready for shipment 24 hours a day, seven days a week.

Qualified York specialists are at your service at all times to furnish inspection, adjustment, and maintenance. Call the York Branch or Distributor nearest you.

York Ice Machinery Corporation, York, Pennsylvania.



YORK

REFRIGERATION AND
AIR CONDITIONING

"Headquarters for Mechanical Cooling since 1885"

"KEEP'EM FLYING!"

PLANT OPERATIONS

Ideas for Operating Men

SALVAGING BELTS

An interesting case of belt salvage, and resultant conservation of rubber is reported by the B. F. Goodrich Co., Akron, O.

A paper mill customer of one of the company's distributors badly needed a 20-in., six-ply belt 42 ft. long. On a drive which was no longer used the firm had a 32-in., eight-ply belt, on which the top and bottom plies had been worn and cracked through age and continual wear.

Using the field splicing and repairing technique which has been part of the Goodrich program for many years, the distributor's salesman, after analyzing the situation, stripped off the top and bottom plies of the 32-in. belt, slit it into 20-in. and 12-in. widths, and spliced the 20-in. section into a 42-ft. six-ply endless belt which is now serving the drive so urgently needed.

The 12-in. section was further slit to provide 112 ft. of 6-in., six-ply belting which is used on smaller drives.

Cost to the paper mill for having the old belt salvaged and made into the types needed was \$36.10. The cost of new belting of a type comparable to that salvaged would have been \$279.00. And more than 80 lbs. of crude rubber which would have been needed to make six-ply belting comparable to the salvaged belts were saved for other uses important to the nation's war effort.

A HOLE THROUGH GLASS

Inasmuch as few mechanics know how to bore a hole through glass, but sometimes have to do that job, the following information may be useful:

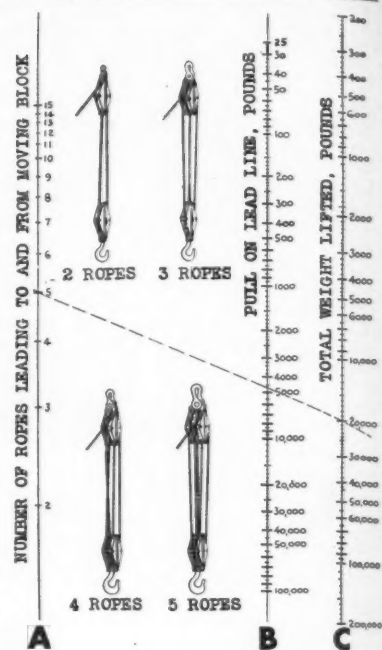
Use a hollow copper or brass tube of the same size as the hole desired. Or, turn down a brass or copper rod to the desired diameter, making it hollow and tube-like in shape. If the brass is hard, anneal it by heating and then plunge it into water. File small saw teeth in the end to hold the abrasive material. Copper teeth cannot cut glass as copper is much softer.

Place the tube in a vertical drill press and carefully rest the glass on a soft pad of paper, leather or felt. Do not attempt to do the work quickly; be very gentle and painstaking about it. It takes about 30 minutes to drill through a pane of glass $\frac{1}{8}$ in. thick. Use three parts of turpentine and one part of ether as a lubricant. If no ether is available, turpentine may be used alone but the combination of the two is much better. Run the drill at 15 to 30 r.p.m.—very slowly and without much pressure.

BLOCK AND TACKLE CHART

Packinghouse millwrights and master mechanics often encounter the problem of determining size of rope necessary to do a heavy lifting job. The accompany-

ing chart has been prepared to enable these men to select rope sizes accurately. It takes care of weights up to 200,000 lbs., which is more than is



usually required to be lifted in the meat plant. The chart also answers the question: What pull must be given to the "lead line" to lift any weight?

Assume, for example, that a load of 20,000 lbs. is to be lifted and it is proposed to purchase a five-rope tackle with which to do the job. Run a straight line through the figure 5 in Col. A and 20,000 in Col. C. The point where the line intersects Col. B shows that the rope must be strong enough to resist safely a pull of 4,700 lbs. The chart takes into account friction of rope and pulleys.

When buying rope, be sure it is strong enough to resist the maximum pull to which it will be subjected, which is the pull on the lead line as determined by the chart.

BALL BEARING LUBRICATION

Some of the most important maintenance points in packing plants are the varied types of ball bearings used on machinery. Here are some suggestions on ball bearing lubrication which should be checked against present practice:

1) Bearings of less than 6 ins. outside diameter, operating at speeds of less than 1,000 r.p.m., should be lubricated with a lime or soda base grease of medium consistency. Where moisture is likely to be present, as in many packing plant installations, only a lime base should be used.

2) For speeds above 1,000 r.p.m., oil is more satisfactory but grease may be used on the smaller bearings. High speed bearings are best lubricated with light oil and a drop feed or wick system.

The diagram shows six steps for sealing a carton. Step 1: A hand applies a strip of tape to the top edge of a carton. Step 2: A hand smooths the tape down. Step 3: A hand applies tape to the side of the carton. Step 4: A hand smooths the tape down. Step 5: A hand folds the corners under. Step 6: A hand reinforces the corners. Each step is numbered and has a corresponding illustration.

1 The first step is to use a good, sturdy carton. Be sure to pack the contents in as neatly and snugly as possible.

2 Apply a properly moistened strip of tape along the seams. Do not allow ends to overlap more than 3 inches.

3 Apply strips on all end seams. Again, do not allow ends to overlap more than 3 inches around the corners.

4 Bend ends back around the corners and along the top edges in order to give maximum reinforcement.

5 Fold corners under and thoroughly smooth down the tape to remove air bubbles and get perfect adhesion.

6 Maximum reinforcement on seams, corners and top edges protects carton from splitting open in transit.

PROPER CARTON SEALING WASTES NO TAPE

These six steps show how to seal a carton to conserve gummed tape without sacrificing the strength of the package. Permitting ends of tape to lap more than 3 in. around corners merely wastes valuable paper without making the seal any more effective. This method is outlined by Moore & Thompson, division of Hudson Pulp & Paper Corp., producers of Orange Core sealing tape.



Recent WPB and OPA Orders Affecting the Meat Industry



THE War Production Board on May 15 issued General Limitation L-38, banning new installations of air conditioning and commercial refrigeration equipment except to meet war and essential civilian requirements. The order also places rigid restrictions on production and sale of air conditioning and commercial refrigeration equipment, specifying maximum volume of future production.

For the next 90 days, only the Army, Navy and Maritime Commission will be entitled to contract for low temperature mechanical refrigerators designed to store frozen food or to quick-freeze food, as well as other specified items of equipment. At the end of the period, their production must stop completely.

Order L-38 prohibits the installation, effective immediately, of any new equipment except on "preferred orders." These apply only to the Army, Navy and Maritime Commission, certain other government agencies, lend-lease requirements and those possessing a preference rating of A-9 or higher, issued directly to them and designating type of equipment desired.

J. M. Fernald, chief of WPB's air conditioning and commercial refrigeration branch, pointed out that the order will not interfere with production or installations to cover health requirements, such as food processing or storage. In considering applications for preference ratings under the order's terms, the branch will consider as "essential" the processing, transportation, storage, preservation and distribution of food and food products "only in those expanding defense communities where adequate minimum facilities do not exist in the opinion of WPB."

Other recent War Production Board and Office of Price Administration orders which affect the meat packing industry are as follows:

SUGAR.—Further interpretations of the sugar rationing regulations have brought out the following important points: 1) It is not permissible to use more than the maximum allowance for any unit of product by accumulating a surplus through using less than the maximum allowance for some other product. 2) It is not permissible to exceed the maximum allowance on a portion of any one product by using less than the maximum on the balance of that particular product, even though the average is not more than the permitted allowance. 3) The unit specified in Table V of the rationing regulations as "100 lbs. (unprocessed)" has been interpreted to mean the same as "100 lbs. (quantity of meat)" and does not include any other added materials such as curing ingredients, etc. 4) Users of corn sugar do not have to present certificates to obtain it, but cannot use more corn sugar for processing any of

the products listed in Table V than its equivalent in cane sugar as provided in the table. Corn sugar must be reported on inventories.

PROCESSING EQUIPMENT.—Regulation of distribution of slicing and grinding equipment with a value of \$50 or more and packaging and labeling machinery worth more than \$200 has been ordered by WPB. The amended order permits production of new machinery for stock without authorization but retains rigid control over acceptance of orders and deliveries by manufacturers, distributors and others. The sale limitation applies to new, used and reconditioned equipment.

Approved orders for equipment include those bearing an A-9 or higher rating issued on original PD-1, PD-1A, or P19h certificates, or on PD-3, PD-3A, or any rating in the P19 series. Manufacturers and distributors with orders on their books not in the approved categories may apply to the WPB for permission to fill them. The order is effective as of May 18.

Exempted transactions in the transfer of slicing, grinding, packaging and labeling machinery include trade-ins, mergers or leases of plants, transfers in bankruptcy and seizure on default.

Sales at auction, sheriff's sales and tax sales in liquidation proceedings are restricted unless made to a dealer.

PREFERENCE RATINGS PROCEDURE.—WPB on May 13 announced a revised form of application for priority assistance under the Production Requirements Plan, to be used for the third quarter of 1942. New instructions under the plan will allow applicants to omit a considerable part of the information previously required, simplifying preparation of applications by the many additional firms which must begin operating under the Production Requirements Plan July 1.

Under the new program, assignment of ratings will depend increasingly on the nature and use of the applicant's product and less on the pattern of preference ratings on the orders on his books, WPB points out. To assure fair and uniform treatment of applicants, specific directions for assignment of ratings in accordance with the importance of various products in the war and civilian economy are now being prepared by industry branches of WPB.

BINDING FOR CONTAINERS.—Raising of the preference rating to A-1-c for deliveries of ferrous material for binding or reinforcing non-metal containers is announced by WPB. The containers subject to the order are for perishable food products only. The ferrous material may be either for the purpose of incorporation into the container, or for binding and reinforcing.

Meat Products should be identified

GREAT LAKES

is still supplying meat packers with

EVERY TYPE OF BRANDING EQUIPMENT

GREAT LAKES Branders have been designed and engineered to render steady, consistent service with a minimum of maintenance and replacement . . . to provide the easiest, speediest and most effective method of marking and identification. Now, more than ever before, GREAT LAKES branding equipment warrants your attention!

INGREDIENT BRANDERS

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BURNING BRANDS

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SUPPLIES

GREAT LAKES STAMP & MANUFACTURING CO., INC.

2500 IRVING PARK BLVD.

CHICAGO, ILLINOIS

Lend-Lease Buying Hits New High During April

A high record of monthly purchases of farm products, totaling \$193,893,000, was reached during April by the Agricultural Marketing Administration under the general buying program for lend-lease and other needs, the U. S. Department of Agriculture reported. April purchases exceeded by \$89,500,000 the previous high peak of \$104,370,000 reached in March.

As in previous months, meat products and dairy and egg products led the groups of commodities bought, in both volume and dollar value. Particularly heavy purchases were made of canned and cured pork, frozen pork loins, lard, dried eggs, dry skim milk, evaporated milk, cheese, butter, and granulated sugar. Compared with March, the volume of pork and dried eggs purchased more than doubled and lard purchases nearly tripled, indicating a particularly heavy demand for these commodities for lend-lease purposes.

Commodities bought in large quantities included 106,502,000 lbs. of lard at an f.o.b. cost of \$14,572,000; 108,825,000 lbs. of canned pork, \$42,295,000; 90,788,000 lbs. of cured pork, \$19,278,000; 21,026,000 lbs. of frozen pork loins, \$5,800,000, and 15,948,000 lbs. of oleomargarine, \$2,507,000. Among other important purchases were frozen boneless beef.

B.A.I. ISSUES NEW RULING ON SAUSAGE LABELS

Until further notice, sausage prepared in casings under specifications for a government agency when transported from an official establishment need not show the statement of ingredients and the mark of inspection more than twice throughout the contents of each barrel, box, or other shipping container, except that sausage in a container of 10-lb. size or less need not bear the statement of ingredients and the mark of inspection, the BAI has stated in a circular letter to inspectors and operators of official establishments. In either case, the container shall show the name of the sausage, the statement of ingredients, the mark of inspection, and such other marks as may be required by the meat inspection regulations and the government agency.

When such sausage is transported from one official establishment to another official establishment for further processing, such as canning, the words "For Further Processing" shall appear in prominent letters on the shipping container.

The official establishment shall furnish such facilities as may be necessary to maintain the identity of each lot of sausage with respect to the listing of ingredients pertaining to the lot and take precautionary measures to insure

that such conditionally marked sausage is not distributed through commercial channels.

In the event it is desired to divert such sausage to commercial channels, it will be necessary that the statement of ingredients and the mark of inspection be shown on the sausage, as required for sausage distributed to the trade, and without recourse to these instructions.

Coal Storage Problems

(Continued from page 15.)

from below, increasing heating danger.

When a coal pile shows evidence of heating, moving the material seems the only way to cope with the condition. Use of water on the danger spot is effective only if the water reaches the place where heating is going on. Little good is done by playing a stream of water on the surface—it is necessary to dig into the pile. It is just about as economical, and more effective to move the heating section of the pile.

Any plan for storage of extra coal should provide for suitable storage space before the shipment arrives. If a definite policy is outlined and followed, there is less chance for later trouble than under a "dump 'er here" last-minute decision. Storage plans should also take into consideration the amount of space required for the particular type of fuel purchased.

The Stange Chef
says:

Buy U. S. War Bonds

**MAKE VICTORY
A CERTAINTY!**

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We are devoting our major effort to the manufacture of our customarily fine seasonings, but those plants producing for U. S. Government purposes have first call on our present production. If, in the meantime, we can offer any assistance or suggestions for improving your product or methods, do not hesitate to call on us. Our modern laboratory and test kitchen, as heretofore, remain at your disposal.

Wm. J. STANGE CO.
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ACIDS AMMONIA BENZENE BLOOD CHEMICALS CHOCOLATE DISHWATER DRUGS FUEL OILS GLUCOSE ICE CREAM LACQUER LYE MILK PAINT ROADS OILS SOUPS TAR SYRUPS

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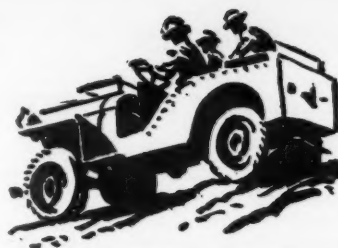
The National Provisioner—May 23, 1942

A.M.A. SPECIFICATIONS

The Agricultural Marketing Administration announced this week that for the next three weekly periods during which offers will be received for meat products—namely, weeks beginning May 27, June 3, and June 10, 1942—offerors of refined lard, are requested to offer lard packaged in the following types of packages, which shall be alternates to the types already provided for in Schedule FSC-10: 1) Air-tight square export tins containing 37 lbs. net weight, crated two to a crate. 2) Air-tight double-seamed export tins containing 5½ lbs. net weight, cased ten to a wooden box or cased ten to a double-strapped fiber board case. All tins and shipping containers shall be suitable for export.

Schedule FSC-10 was further amended to include the following additional terms and conditions:

ITEM 43. INDIA MESS BARREL BEEF.—Shall consist of heavy navels from steers or heifers which conform to federal standard U. S. Good or better. Navels shall be free from scalps and bruises. The diaphragm (skirt) with skirt fats and all loose trimmings shall be removed. The navels shall be cut in two pieces across ribs so the rib side will be the more narrow piece, weighing approximately 9 to 11 lbs. The navel side shall be cut in two pieces, resulting in full navel being cut into three pieces



of about equal size. Briskets of same quality, in equal proportion of pieces of full navels may be included, provided point end with first rib is cut off and not packed. Product shall be cured not less than 30 days.

AMERICAN MANAGEMENT INSURANCE CONFERENCE

Due to the vast number of new problems growing out of wartime production, the American Management Association has scheduled a special insurance conference to be held at Hotel Astor, New York, May 27 and 28. Insurance coverage of defense manufacturing concerns, insurance requirements of governmental contractors, war damage insurance and war plant protection will be discussed. Speakers will include many men prominent in the management and insurance fields and representatives of the Army, Navy and governmental agencies.

Seek Modification of Truck Rules

Several modifications of ODT General Orders No. 5 and 6 have been asked in a petition by the war advisory committee of the National Council of Private Motor Truck Owners, Inc.

Among modifications asked are extension of the line of demarcation between "local delivery" service and "over-the-road" haulage to a radius of 50 miles from the loading point. Also requested is modification of the 75 per cent return load requirement to provide that a truck may return to its original point without a 75 per cent load, where notice of such movement has been cleared with the common carrier agency for the territory and use of the truck is not required for the transportation of a suitable load in the direction it is bound.

The council also asks that the circuitous route limitation shall not apply to operation of regularly scheduled multiple stop, pick up or delivery routes. It is further petitioned that empty trucks moving to pick up a return load be permitted to travel up to 10 per cent of the total mileage involved in the entire trip.

NEED STOCKINETTES?

Immediate Delivery on
Dubledge Bologna Tubing
Beef, Ham, Veal Bags



WRITE TODAY FOR PRICES AND SAMPLES

CINCINNATI COTTON PRODUCTS CO.

Colerain, Alfred and Cook Streets - Cincinnati, Ohio
STOCKINETTES • DUBLEDGE BEEF SHROUDS • INDUSTRIAL FABRIC

CONFIDENTIAL SERVICE FOR THE MEAT PACKING TRADE

We like to have our customers think of us as they think of their attorney or accountant—as an integral part of their business. We take pride in the fact that we are entrusted with the preparation of the carefully guarded seasoning formulas which so vitally affect the success of meat specialties. Why not benefit by our wide experience and the fact that we have access to the world's finest natural spices. Write us.



H. J. MAYER & SONS CO.

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BY MAC
(THE MEAT MAN)

MAPLEINE ACCENTS MEAT FLAVORS—BOOSTS SALES!

Flavor sells! Your customers may buy for a number of reasons. But the one thing that will sell and resell for you is on-the-table flavor.

IMPROVE FLAVOR. Meat men who use Mapleine find it brings out natural meat flavors, means more sales. Mapleine improves pork products, loaf specials, sausages, etc.

EASY TO USE. Mapleine can be added to your present formulas—or you may have 14

tested-in-use formulas free. Ask for them.

EXPERIMENTS PAY. Try Mapleine! In ham and bacon it accents the nutlike flavors. In sausages, it blends with the flavor of spices and other seasonings.

FREE. 14 profit-making formulas. Get your copies of tested-in-use formulas, plus free try-out bottle of Mapleine. Write Crescent Manufacturing Co., Seattle, Wash.

MAPLEINE
Imitation Maple Flavor
BRINGS OUT NATURAL FLAVOR OF MEATS

O.D.T. Firm in Its Demand for Reduction of Truck Mileage

THE Office of Defense Transportation is not fooling in its June 1 demands for sharply curtailed truck mileage. Meeting in Chicago this week with men representing all classes of affected motor carriers and industries, ODT representatives made it plain there will be few exceptions to rules drawn up.

Many meat packers are especially concerned with Section 501.26 of ODT General Order No. 5, dealing with demands for loads of 100 per cent of capacity going out and 75 per cent of capacity returning, or vice-versa. Packers maintain there are few opportunities to get return loads acceptable for refrigerator trucks used to haul meat. A packer trucking committee met on May 19 with ODT men to discuss possible modification of this order. Nothing in the way of a promise was given, but the committee was told to draw up hypothetical cases of runs and routes showing how the order could not be followed. It will be gone over by ODT, with a possible decision, favorable or unfavorable, available within a few days.

Rather than waiting for a possible modification of the order, packers generally have decided to go ahead and get their ODT permits under the order as it now stands in order to be ready for the June 1 deadline.

Speaking to private carriers, common carriers, contract haulers and bus line operators, the ODT pointed out that up until now the rubber allowance for truck operators had been very lenient. Eighty per cent of haulers have been eligible for new tires or recaps. This contrasts with 2 per cent of passenger car owners who can get new tires and 20 per cent who can get recaps.

Because of the heavy movement of freight by truck, demand for tires in the last four months has been equal to the total sales in the same months of 1941, when no restrictions were in force. Due to the heavy inroads into

the nation's supply of crude rubber, it will be necessary to curtail truck mileage and return trips with empty equipment.

According to ODT, 70 to 80 per cent of the wasted tire and truck mileage can be traced to private haulers. Greater use of common carriers to get this hauling done and leasing of private equipment to common carriers to take care of problems of maximum loads coming and going are steps considered necessary to save trucks and tires.

Renderers' Problems

In answers to questions from the floor, it was brought out that ODT does not consider refrigerated trucks, or trucks used to haul fat, bones or offal by renderers, as "special" equipment. In the case of renderers' trucks making pickups from meat markets or other sources of supply the ODT does not interpret this service as essential to public health. Whether or not this salvage of much-needed fat for war use will have any bearing on special permits for one-way travel empty is not likely in view of answers given to firms engaged in defense plant hauling under direct army orders.

Haulers who feel they cannot comply with present ODT orders and render essential service can apply to their local ODT offices for special authority for empty back-hauls, or other otherwise forbidden practices. Managers are being appointed for 51 local ODT offices over the country and their locations will be available within another week. Chicago, Detroit and St. Louis are points at which managers will be available to deal with trucking problems.

It was pointed out that in seeking special permits, haulers must have an iron-bound case in their favor. They must show that no other carrier is available to perform the service and that every attempt has been made to solve the problem. Forms to be filled

are detailed and answers are made under oath. Attempts at "chiseling" will be followed up by the ODT with maximum punishment, under present war powers, of 10 years and a fine of \$10,000.

Economy of operations will henceforth have no bearing on trucking operations if ODT regulations are violated, it was pointed out: "A year from now, the problem for many of you will be to get your product hauled—regardless of cost." Nor can carriers be choosy—they will have to accept previously unwanted types of cargoes.

Regulations on the issuance of new tires or recap permission will be more stringent, the ODT warned. Applicants who have abused tires, in the opinion of local rationing boards, can be refused new rubber. But where damage has been accidental, or where a driver has ruined a tire by violating a known company ruling, boards have been authorized to be lenient. Many truck fleets average 75,000 to 100,000 miles from their tires; ODT would like to see this the standard for the industry, rather than the exception.

There are many instances where truck operators find their tires are too small for the capacity of their trucks under ODT load-tire regulation. In these cases, it was pointed out, local tire boards can grant permits for oversize tires. However, this is not to be interpreted as allowing for fleet or mass tire changes by carriers.

SMASH HIGHWAY BOTTLENECKS

A general break-up of highway "bottle-necks" due to widely varying state laws is in prospect, says the National Highway Users' Conference. Legislative action and executive orders have made for several significant state modifications. The Kentucky legislature has increased legal restrictions on gross weight of motor vehicles to 30,000 lbs. from the previous level of 18,000 lbs. Virginia has also liberalized truck laws to permit 18,000 lbs. per axle, with a gross weight of 40,000 lbs.

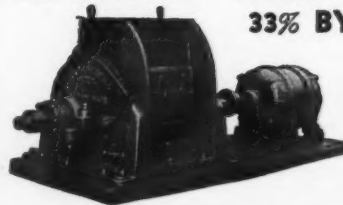
KOLD-HOLD

TRUCK REFRIGERATION

Provides a Cooler-Room on Wheels—Eliminates Slime, Loss of Bloom, Trimming—Operates Economically; Less Than a Dime a Day—Assures Predetermined Body Temperatures—Lasts a Lifetime; Guaranteed 10 Years—Keeps Truck Bodies Clean, Sweet, Dry, Odorless—Permits Longer Runs—Increases Sales by Keeping Meat Clean, Cold, Hard—Requires Little Space; Is Light in Weight. Send Now for Complete Details.

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COOKING TIME REDUCED 33% BY GRINDING



IN THE
M & M HOG
CUTS RENDERING
COSTS

Reduces fat, bones, carcasses, etc., to uniform fineness. Ground product

readily yields fat and moisture content. Reduced cooking time saves steam, power and labor. There's an M & M HOG of the size and type to meet your requirement. Write.

MITTS & MERRILL

Builders of Machinery Since 1854

1001-51 S. WATER ST., SAGINAW, MICH.



As In '17—

IT'S LAYNE WATER SYSTEMS FOR THE ARMY, NAVY & WAR NEEDS

Built under extreme emergency and with amazing speed, thousands of Layne Wells and Pumps are providing billions of gallons of water for war needs—Army Camps, Flying Fields, Naval Stations, Ordnance Works, Chemical Plants, Munition Plants and numerous fortified outposts. Though built with utmost speed, those Layne Water Systems have the strength and ruggedness which will last for years and years.

Layne Well Water Systems, regardless of when, where or how speedily built, are the finest that can be constructed. They will faithfully fulfill their mission until victory comes, whether this year, next year or years from now.

Those men of the Army, Navy and Marine Corps who some day will return to civilian life may well remember that it was Layne who built the well water systems which helped to win the war.

In the meantime, essential civilian water supply service continues. The Layne organization is fulfilling its pledge of "Keep Them Flowing!"

LAYNE & BOWLER, INC.
Memphis, Tenn.

LAYNE

PUMPS & WELL WATER SYSTEMS

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|--------------------------------------|--------------------|
| Layne-Arkansas Company..... | Stuttgart, Ark. |
| Layne-Atlantic Company..... | Norfolk, Va. |
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| Layne-Northwest Company..... | Milwaukee, Wis. |
| Layne-Ohio Company..... | Columbus, Ohio |
| Layne-Texas Company..... | Houston, Texas |
| Layne-Western Company..... | Kansas City, Mo. |
| Layne-Western Co. of Minn..... | Minneapolis, Minn. |
| Layne-Bowler New England Corp..... | Boston, Mass. |
| International Water Supply, Ltd..... | London, Ont. |

Nutritional Chart Widely Distributed

An outstanding job of distribution and public use of the "Eat the Right Foods" jumbo color poster prepared by the American Meat Institute is reflected in latest figures on its circulation. To date, 415,000 copies of this 30- by 38-in. poster have been distributed. More than 260,000 retail stores received the attractive and informative display.

On request, large numbers were sent to state and city health officials, city and local nutrition committee chairmen, American Red Cross chapters, women's clubs, physicians, home economics teachers, hotels and restaurants and allied industries whose products were included with meat on the chart. In addition 4-H clubs, industrial physicians, banks and bankers and key men in retail meat organizations also requested posters.

A typical example of industrial use of "Eat the Right Foods" is furnished by the Western Electric Co. The company used 25 of the large color posters on its bulletin boards and 30,000 of the smaller black and white reproductions for workers to take home to their families. Other large concerns making similar use of the chart include Bethlehem Steel, du Pont, General Electric and United Air Lines. The Council on Industrial Health of the American Medical Association assisted in the distribution of the poster.

Used by Railroads

Effective use of the posters has been made by 50 of the nation's railroads for display in 25,000 passenger stations from coast to coast. Through the National Restaurant Association, posters were supplied to 5,000 of the leading restaurant organizations.

Health departments of many cities have seen to it that the posters are on display in state, city and county buildings, school cafeterias, recreation centers, visiting nurse headquarters and hospital clinic waiting rooms. Educational response has been very good, with the Maryland department of education ordering copies for all teachers of agriculture while the home economics department of Purdue University has ordered 1,000 copies for distribution to nutrition classes in Indiana.

The College of Agriculture, University of Missouri, comments as follows: "The American Meat Institute certainly has been doing some wonderful display advertising and I am sure it has been most effective. This new feature should appeal to the housewife and certainly is most timely."

One of the country's outstanding biochemists and an international authority on protein, in acknowledging receipt of his chart, stated: "This chart contains all of the essential information necessary for the formulation of an adequate diet, and should be of great service in promoting better nutrition."

C-D

TRADE MARK

THE QUALITY TRADE MARK



**For Grinder Plates and Knives
that Cost Less to Use**

COME TO SPECIALTY!

== C-D SUPERIOR PLATES ==

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

== C-D TRIUMPH PLATES ==

are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

== C-D CUTMORE KNIVES ==

== C-D SUPERIOR KNIVES ==

== B. & K. KNIVES ==

all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

THE SPECIALTY MFRS. SALES CO.

Chas. W. Dieckmann
2021 GRACE ST., CHICAGO, ILL.

Pork Price Ceilings

(Continued from page 12.)

(1) Where the seller sold dressed hogs, during the 30-day period prior to March 9, 1942, upon the basis of a percentage of the live hog price (hereinafter called a "denominator"), the maximum price shall be the live hog price multiplied by the average denominator used by the seller in sales during such period of dressed hogs of the same class upon the same specifications to a similar purchaser.

(2) Where the seller sold dressed hogs, during the 30-day period prior to March 9, 1942, but did not sell upon the denominator basis, the maximum price shall be the live hog price multiplied by the average denominator (determined as hereinafter provided) in such seller's sales during such period of dressed hogs of the same class upon the same specifications to a similar purchaser. Such average denominator shall be determined by dividing the average price of all dressed hogs of the same class sold by the seller during such period upon the same specifications to a similar purchaser by the average price of the live hogs purchased for such dressing.

(3) Where the seller did not sell dressed hogs during the 30-day period prior to March 9, 1942, the maximum price shall be the live hog price multiplied by the average denominator (for dressed hogs of the same class sold during such period upon the same specifications to a similar purchaser) of the most closely competitive seller.

§1364.23 Conditional Agreements

No seller of dressed hogs or wholesale pork cuts shall enter into an agreement permitting the adjustment of the prices to prices which may be higher than the maximum prices provided by Section 1364.22, in the event that this Maximum Price Regulation No. 148 is amended or is determined by a court to be invalid or upon any other contingency: Provided, that if a petition for amendment has been duly filed, and such petition requires extensive consideration, the Administrator may grant an exception from the provisions of this section permitting the making of contracts adjustable upon the granting of the petition for amendment. Requests for such an exception may be included in the aforesaid petition for amendment.

§1363.24 Exempt Sales

The provisions of this Maximum Price Regulation No. 148 shall not apply to sales at retail nor to deliveries made prior to July 1, 1942, to the FSCC or to any purchasing agency of the armed forces of the United States under contract entered into after March 23, 1942, and prior to May 21, 1942.

§1364.26 Evasion

The price limitations set forth in this Maximum Price Regulation No. 148 shall not be evaded, whether by direct or indirect methods, in connection with

an offer, solicitation, agreement, sale, delivery, purchase, or receipt of, or relating to, dressed hogs or wholesale pork cuts, alone or in conjunction with any other commodity, or by way of any commission, service, transportation, or other charge, or discount, premium, or other privilege, or by tying-agreement or other trade understanding, or by changing the selection or grading or the style of cutting, trimming, curing, smoking, cooking, drying, or otherwise processing or the canning, wrapping or packaging of wholesale pork cuts.

§1364.27 Records and Reports

(a) Every person making a sale of any dressed hogs or wholesale pork cuts on and after May 21, 1942, in the course of trade or business or otherwise dealing therein, shall make and preserve complete and accurate records of each such sale, showing the date thereof, the name and address of the buyer and seller, the quantity and weight of all wholesale pork cuts sold, and the price charged or received therefor.

§1364.28 Enforcement

(a) Persons violating any provision of this Maximum Price Regulation No. 148 are subject to the criminal penalties, civil enforcement actions, and suits for treble damages provided for by the Emergency Price Control Act of 1942, and proceedings for the suspension of licenses.

§1364.29 Petitions for Amendment

Persons seeking modification of any provision of this Maximum Price Regulation No. 148 or an adjustment or exception not provided for therein may file petitions for amendment in accordance with the provisions of Procedural Regulation No. 1, issued by the Office of Price Administration.

§1364.31 Applicability of General Maximum Price Regulation

Except as provided in Section 1364.30, the provisions of this Maximum Price Regulation No. 148 supersede the provisions of the General Maximum Price Regulation with respect to sales and deliveries for which maximum prices are established by this regulation.

§1364.32 Definitions

(a) When used in this Maximum Price Regulation No. 148, the term:

(1) "Person" means individual, corporation, partnership, association, car

route, packer's branch house, or other organized group of persons, or legal successor or representative of any of the foregoing:

(2) "Wholesale pork cuts" means all cuts derived from the carcass of hogs dressed with head off and kidney and leaf lard out, including but not limited to the following: (1) Hams, shoulders, picnics, butts, loins, spareribs, bellies, fat backs, plates, jowls, feet, tails and neckbones, including all combinations of such cuts and all cuts or trimmings derived from such cuts or from the hog carcass but not including sausage other than canned sausage. (2) Rough or trimmed bone-in or boneless, whole or sliced. (3) Fresh or frozen, cured, smoked, cooked, dried, or canned. (4) Loose, wrapped, or packed.

Cuts of each weight range, and each brand or grade, and in each stage of processing, if customarily priced separately, shall be considered separate wholesale pork cuts, except that fresh and frozen cuts shall not be considered separate wholesale pork cuts. Pork trimmings of each grade and in each stage of processing shall be considered separate wholesale pork cuts. Each type of canned or packaged meat, made entirely from pork, shall be considered a separate wholesale pork cut.

(3) "Price list" means the list of prices in writing, prepared by the seller, upon the basis of which the prices of dressed hogs or wholesale pork cuts are quoted.

(4) "Sales at retail" means sales to the ultimate consumer: Provided, that no wholesaler, processor, packer, slaughterer, purchaser for resale, commercial user, or government agency, shall be deemed to be an ultimate consumer, except that a sale to a purveyor of meals, by a person regularly and generally engaged in selling at retail, made on usual retail terms, shall be regarded as a sale at retail.

(5) "Locality of the delivery point" means all places at which the seller customarily sells the same dressed hogs or wholesale pork cuts at the same prices as those at which he sells at the delivery point.

(6) "Similar," when used in the phrase "similar purchaser," refers to the type of purchaser to whom the same price customarily applied during the 90-day period prior to March 9, 1942.

(b) Unless the context otherwise requires, the definitions set forth in Section 302 of the Emergency Price Control Act of 1942 shall apply to other terms used herein.

§1364.33 Revocation of Temporary Maximum Price Regulation No. 8

Temporary Maximum Price Regulation No. 8 (1364.1 to 1364.13, inclusive), which was issued March 9, 1942, and which was to expire on May 21, 1942, is hereby revoked and is replaced by this Maximum Price Regulation No. 148.

§1364.34 Effective Date

Maximum Price Regulation No. 148 (1364.21 to 1364.34, inclusive) shall become effective May 21, 1942.

House Committee Approves Extension of BAI Inspection

The House Agricultural Committee approved a resolution late this week designed to allow intrastate packers a broader outlet for product. The main effect of the bill would be to authorize and direct the extension of BAI inspection to plants now doing only an intrastate business, so that they could participate in Army, Navy, and lend-lease sales to the government.

By-Product Research

(Continued from page 14.)

poses. A number of medical schools are working on this project, and while it is too early to guess about the success of the venture, the idea would seem to have some merit.

We expect to see better glue materials made from packinghouse waste products. These products will have greater utility and a greater range of properties, permitting their use in places where now certain special non-protein adhesives are being used. There seems to be small hope that packinghouse proteins will ever be utilized for plastic materials. Some specialties may be developed from them but as a field there is too much competition from other sources.

Eventually textiles will be made from packinghouse proteins, following approximately the same technique that is being used in the production of casein textiles. Due to the large size of the protein molecule it very probably will play a part in the future of synthetic rubbers.

In the field of new pharmaceuticals from animal by-products, we can look for a number of new and startling developments. So much work is under way in such a variety of fields that predictions in this direction are useless.

A great deal more is known of the chemical and physical characteristics of

fats. Analytical methods have been fairly well worked out for the determination of the various components of fat mixtures. Also, some degree of success has been attained in separating these individual components so that different characteristics of a given component may be utilized to its fullest advantage. The long carbon chain of glyceride or fatty acid makes these components interesting from the standpoint of producing substances of high molecular weight and possessing peculiar characteristics.

Work on Fat Compounds

A great deal of work is being done on studying new and interesting compounds that can be obtained from fats and their derivatives. These compounds cover a wide range of physical and chemical properties and have a wide range of utility. It is our prediction that chemicals from fats will offer in the future just as fertile a field for investigation and production of new products as we have had during the past 50 years from coal tar and its chemicals. The products produced will run from pharmaceuticals to heavy industrial chemicals.

While the mineral portion of packinghouse by-products consists almost entirely of bone, we cannot overlook the fact that through research it is entirely possible that some new products or uses may be developed from this raw

material, in the industrial as well as the medicinal field.

While the technical man in the packing industry is being looked to for new developments, we must admit that progress might have seemed to be rather slow. Nevertheless, work has been proceeding and developments which have been announced within the past two or three years indicate that much work is under way, and more announcements may be expected. As examples of some of these later developments we have such items as hog hair insulation and latex—hog hair cushions; natural casings tendered by enzymatic means; chemicals from fats; protein from sewage in the form of animal feed and a number of new therapeutic agents, including pituitary factors, cortin and highly active yellow bone marrow.

All these things point to an activity on the part of research men that undoubtedly will result in a very healthy condition in years to come. It is certain that all future developments reaching the final stage of acceptance depend upon a nice balancing of economic factors and fundamental research that is being done today or will be done in the immediate future. Therefore, it behooves the livestock producer and the various laboratories to devote all the time and money possible to fundamental research on the subject of packinghouse by-products.

TOM TUFEDGE SAYS:
When shrouding costs get in your hair,
Remember TUFEDGE for TRIPLE WEAR!



Tufedge
BEEF CLOTHING
LOOK FOR THE BLUE STRIPE

"The Successor to Wasteful, Old-Fashioned Shrouds"

THE CLEVELAND COTTON PRODUCTS CO.
CLEVELAND, OHIO

NEW LIGHT ON YOUR CLEANING PROBLEMS

FAST WAY TO CLEAN CURING CONTAINERS

If you want to see real startling results in cleaning curing containers, here's all you need do. Make up recommended solution of Oakite Composition No. 37, brush lightly, then rinse. Easy? You'll say it is! Cleaning thorough? Wait and see! Write today for FREE DIGEST giving details!

SAVE MONEY ON THESE JOBS
CLEANING
HAM BOILERS
BACON HOOKS
HOG TROLLEYS
MEAT TRUCKS

OAKITE
Specialized
CLEANING

OAKITE PRODUCTS, INC., 20A THAMES ST., N.Y.C.
Representatives in All Principal Cities of the U. S.



because...
I'VE TRIED 'EM ALL!
I'M USING THE BEST SEASONINGS, BINDERS AND CASINGS
YOU, TOO, WILL APPRECIATE THE FINE SERVICE, WITH A CAPITAL "S"

SEND FOR GENEROUS FREE SAMPLES
MEAT INDUSTRY SUPPLIERS, INC.
4432 S. ASHLAND AVE., CHICAGO, ILLINOIS

NEW EQUIPMENT *and Supplies*

REFRIGERANT CLEANER

Described as actually drying, straining and filtering the refrigerant, the new Automatic Products Co. Trap-Dri is said to stop all impurities, such as acid, moisture, gummy deposits, scale, dirt and solder particles, which may be in the refrigeration system. The manufacturers claim it eliminates all danger of damage to the system, permitting smooth operation and preventing freeze-ups. An illustration of this piece of equipment is shown at the right.

The new Trap-Dri combines the advantages of the Trap-It element, plus silica gel. The Trap-It element consists of a honeycomb tube, equal in efficiency to a 900-mesh strainer. The silica gel unit is capable of absorbing 12 to 16 per cent of its weight in water. An important feature of its construction is said to be that it offers no appreciable pressure drop when used on the system. Outside shell is of cold rolled steel, made in two pieces, atomic hydrogen welded and tested against hundreds of pounds pressure.

The Trap-Dri may be installed ahead of any expansion valve—or attached directly to the valve by a special fitting. It starts cleaning up the system immediately upon installation. Generous wrench grips permit easy and quick installation. Trap-Dri units are available in several sizes and capacities to fit any refrigeration system. Inlet and outlets are $\frac{1}{4}$ in. and $\frac{3}{8}$ in. SAE male flare and diameter is $2\frac{1}{16}$ in. Lengths vary with capacity, governed by the amount of silica gel, ranging from 4% cu. in. to 14.7 cu. in., making a total length of 4% in. to 8% in. for the complete unit.

STOPS CONDENSATION DRIP

NoDrip, an improved plastic cork coating which stops dripping from condensation or sweating pipes, walls, ceilings, tanks, etc., has been announced recently by J. W. Mortell Co., Kankakee, Ill.

The first product of this kind introduced by this company for the same purpose was more limited in its use to large areas because it required power spray equipment to apply it, but NoDrip has a greatly enlarged field, not only in industry but in the home and on farms, due to the fact that it can be applied easily and rapidly with an ordinary paint brush.

NoDrip is spread $\frac{1}{4}$ in. thick over any metal, concrete, brick, plaster, tile, wood, composition, galvanized or painted surfaces, corners, angles or corrugated ceilings. It can be satisfactorily painted any color.



SAFETY SHOES FOR WOMEN

Over 4 million women are at work in industry today, helping to speed vital war production. This number is increasing daily, as our expanding armies continue to drain manpower from industry. More than half of these women have never worked in industry before. They know far less than regular industrial workmen about protecting themselves from injury on the job. Even among skilled workmen, one out of every four industrial accidents injures someone's feet or toes.

Adequate toe protection is essential to maintain past safety records, to safeguard newcomers in industry and to prevent lost-time accidents that endanger war production.

Lehigh Safety Shoe Co., Inc., Allentown, Pa. has now developed Toe-Shield safety shoes for women in industry. Details of construction are as follows:

Double-layer thermoplastic Toe-Shield is concealed under leather toe cap. It is lighter than steel toe-box used in men's safety shoes, yet is strong enough to withstand the impact of falling tools or materials normally handled by women. The shoe is made in one style only—a sturdy black elk or calfskin oxford, built on a nurses' shoe last that will fit almost any foot in complete comfort.



New Trade Literature

Food Weighing (NL 966).—A broadside showing candy, sausage, mushrooms, coffee and a number of other foods being packaged on Exact Weight scales. The scale model used for each type of operation is illustrated and reader is told how to obtain further details.—Exact Weight Scale Co.

Pressure Recorders (NL 967).—Factual information in this new catalog is arranged so the reader can find the pressure recorder best suited to his needs in the shortest possible time. The Foxboro line, including instruments for measurement and recording of industrial pressures of all kinds (from 1 in. of water to 20,000 lbs.), is illustrated and described. Catalog numbers have been assigned to instruments of standard design and standard accessory kits.—Foxboro Co.

Corrosion-Resistant (NL 961).—Corrosion resisting equipment designed and manufactured from stainless steel, pure nickel and monel metal expressly for the canning, food processing and allied industries is described and illustrated in this new catalog. The book includes specifications and diagrams of jacketed kettles, super-jacketed kettles, pedestal kettles, agitators, storage tanks, no-coil heating tanks, vacuum pans and plug valves.—Lee Metal Products Co.

Smokehouses (NL 964).—Carrier air-conditioned smokehouses are described in a new bulletin. Detail drawings and pictures of installations are used to illustrate how the smokehouse operates. Unit construction feature, which makes it possible to enlarge or move the house economically, is described.—Carrier Corp.

Refrigerator Door (NL 965).—A new refrigerator door employing Silvercel hermetically sealed panels of reflective insulation is described and illustrated in a four-page broadside. Specifications and prices are included, as well as a report on heat conductance tests made by the Armour Research Foundation.—Met-L-Wood Corporation.

To obtain information on new trade literature mentioned in THE NATIONAL PROVISIONER, write:

(5-28-42)

Editor THE NATIONAL PROVISIONER:

Please send, without obligation, publications listed below. (Give key number only):

Nos.

Name

City

Street

MARKET SUMMARY

DETAILED INFORMATION INDEX

| | |
|------------------------|-----------------------|
| Hog Cut-Out.....32 | Tallow & Greases...35 |
| Carlot Provisions...32 | Vegetable Oils...36 |
| Lard.....32 | Hides.....37 |
| L. C. L. Prices.....33 | Livestock.....40 |

Hogs and Pork

HOGS

Chicago hog market this week: Prices closing 10 to 15c higher.

| | Thurs. | Week ago |
|-----------------------|-----------------|----------|
| Chicago, top | \$14.30 | \$14.15 |
| 4 day avg..... | 14.10 | 14.00 |
| Kan. City, top..... | 14.10 | 13.95 |
| Omaha, top | 14.15 | 14.00 |
| St. Louis, top..... | 14.10 | 14.00 |
| Corn Belt, top..... | 14.05 | 13.90 |
| Puffalo, top | 14.25 | 14.25 |
| Pittsburgh, top | 14.50 | 14.35 |
| Receipts—20 markets | | |
| 4 days | 339,000 | 348,000 |
| Slaughter— | | |
| 27 points* | 755,794 | 748,153 |
| Cut-out | 180- | 220- |
| results | 220 lb. 240 lb. | 240 lb. |
| This week..... | .69 | —71 |
| Last week..... | .55 | —56 |
| | | — .93 |

PORK

Chicago carlot pork:

| | | | |
|-------------------|------------------|-----------------|--|
| Gr. hams, | | | |
| all wts. | 24% @ 25% | 24% @ 25% | |
| Loins, all wts. | 23 @ 27 1/2 | 23 @ 27 1/2 | |
| Bellies, all wts. | 15% @ 16 | 15% @ 16 | |
| Picnics, | | | |
| all wts. | 23 1/2 @ 23% | 23 1/2 @ 23% | |
| Reg. trimmings. | 20 | 19 @ 19 1/2 | |
| New York: | | | |
| Loins, all wts. | .24 @ 30 | 24 @ 30 | |
| Butts, all wts. | .29 @ 31 | 29 @ 31 | |
| Boston: | | | |
| Loins, all wts. | .28 @ 31 | 28 @ 31 | |
| Philadelphia: | | | |
| Loins, all wts. | .25 @ 30 | 27 @ 30 | |
| Butts, all wts. | .29 1/2 @ 31 1/2 | 29 1/2 @ 31 1/2 | |

LARD

| | | |
|-----------------|-----------|-----------|
| Lard—Cash | 12.65 | 12.69 1/2 |
| Loose | 11.42 1/2 | 11.42 1/2 |
| Leaf | 11.61 1/2 | 11.61 1/2 |

*Week ended May 16.

Cattle and Beef

CATTLE

Chicago cattle market this week: Steers and yearlings 25 to 50c higher. All cows 25c higher and bulls 25 to 35c higher.

| | Thurs. | Week ago |
|-----------------------|---------|----------|
| Chicago steer top... | \$15.25 | †\$14.90 |
| 4 day avg..... | 13.50 | 13.30 |
| Kan. City, top..... | 13.50 | 13.40 |
| Omaha, top | 13.50 | 13.50 |
| St. Louis, top..... | 15.00 | 13.25 |
| St. Joseph, top..... | 13.10 | 14.25 |
| Bologna bull top..... | 11.00 | 10.65 |
| Cutter cow top..... | 9.25 | 9.00 |
| Canner cow top..... | 8.25 | 7.75 |
| Receipts—20 markets | | |
| 4 days | 189,000 | 180,000 |
| Slaughter— | | |
| 27 points* | 139,280 | 131,698 |

BEEF

Steer carcass, good
700-800 lbs.

| | | |
|-------------|-----------------|-----------------|
| Chicago .. | \$19.50 @ 21.00 | \$19.50 @ 21.50 |
| Boston .. | 20.00 @ 21.00 | 20.00 @ 21.00 |
| Phila. | 20.50 @ 22.00 | 20.50 @ 22.00 |
| New York. | 20.50 @ 22.00 | 20.50 @ 22.00 |

Dressed canners, No.

| | | |
|----------------------------|---------|---------|
| 350 lbs. up..... | .14 1/2 | .14 1/2 |
| Cutters, 400 @ 450 lbs.... | .15 1/2 | .15 1/2 |
| Cutters, 450 lbs. up.... | .15 1/2 | .15 1/2 |

Bologna bulls,

| | | |
|------------------|---------|---------|
| 600 lbs. up..... | .16 1/2 | .16 1/2 |
|------------------|---------|---------|

*Week ended May 16.

†Choice grades absent.

Chicago prices used in compilations unless otherwise specified.

PROVISION STOCKS

Chicago—May 14

| | |
|---------------------------|------------|
| Total lard | 41,383,638 |
| D. S. clear bellies | 8,163,407 |

By-Products

HIDES

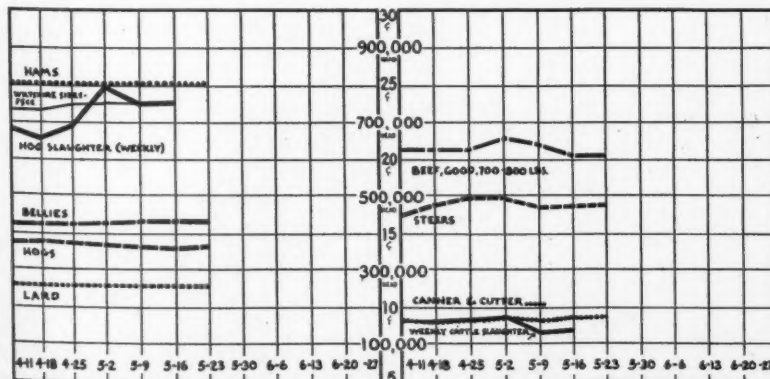
| | Thurs. | Week ago |
|------------------------------|---------|----------|
| Chicago hide market firm. | | |
| Native cows | .15 1/2 | .15 1/2 |
| Kipskins | .20 | .20 |
| Calfskins | .25 1/4 | .25 1/4 |
| Shearlings | 2.15 | 2.15 |
| New York hide market strong. | | |
| Native cows | .15 1/2 | .15 1/2 |

TALLOW, GREASES, ETC.

| | | |
|------------------------------|----------|----------|
| New York tallow market firm. | | |
| Extra | 9.71 1/4 | 9.71 1/4 |
| Chicago tallow market firm. | | |
| Prime | 9.71 1/4 | 9.71 1/4 |
| Chicago greases strong. | | |
| White | 9.71 1/4 | 9.71 1/4 |
| New York greases strong. | | |
| White | 9.71 1/4 | 9.71 1/4 |
| Tankage (low test) .. | 1.20 | 1.20 |
| 11-12% tankage | 5.55 | 5.55 |
| Digester tankage | | |
| 60% | 74.00 | 74.00 |
| N.Y. Cottonseed oil, | | |
| Val. & S. E. | .12% | .12% |

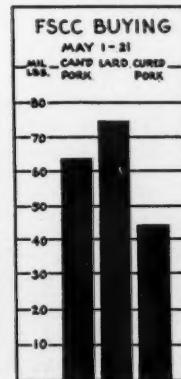
BUSINESS INDICATORS

| | | |
|-------------------------------|-------|---------|
| Wholesale Prices (1926=100) | | |
| | May 9 | Apr. 11 |
| Foods | 99.3 | 97.0 |
| Farm Prods. | 104.0 | 104.6 |
| Income Payments (1935-39=100) | | |
| | Mar. | Mar. |
| | 1942 | 1941 |
| Salaries & wages. | 167.5 | 134.8 |
| Total non- | | |
| agricultural ... | 155.2 | 128.5 |



PRICE, KILL AND FSCC BUYING

Curves in the first column chart show trends of wholesale pork and hog prices and hog kill. Second column curves show price trends for steers and canner and cutter cows, good beef and weekly cattle slaughter at 27 market points.



CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., May 21, 1942

| REGULAR HAMS | |
|--------------|--------|
| Green | 18. P. |
| 8-10 | 25 1/2 |
| 10-12 | 25 1/2 |
| 12-14 | 25 1/2 |
| 14-16 | 24 1/2 |
| 10-16 range | 24 1/2 |

| BOILING HAMS | |
|--------------|--------|
| Green | 18. P. |
| 16-18 | 24 |
| 18-20 | 24 1/2 |
| 20-22 | 24 1/2 |
| 16-20 range | 23 1/2 |
| 16-22 range | 23 1/2 |

| SKINNED HAMS | |
|-------------------|--------|
| Fresh & Fr. Fran. | 18. P. |
| 10-12 | 28 1/2 |
| 12-14 | 27 1/2 |
| 14-16 | 26 1/2 |
| 16-18 | 26 1/2 |
| 18-20 | 25 1/2 |
| 20-22 | 25 1/2 |
| 22-24 | 25 1/2 |
| 24-26 | 25 1/2 |
| 25-30 | 25 1/2 |
| 25/up, 2's inc. | 25 1/2 |

| PICNICS | |
|-----------------------|--------|
| Green | 18. P. |
| 4-6 | 23 1/2 |
| 6-8 | 23 1/2 |
| 8-10 | 23 1/2 |
| 10-12 | 23 1/2 |
| 12-14 | 23 1/2 |
| 8/up, 2's inc. | 23 1/2 |
| Short shank 1/2 over. | |

| BELLIES | |
|-----------------------|--------|
| (Square Cut Seedless) | |
| Green | 18. P. |
| 6-8 | 20 1/2 |
| 8-10 | 20 1/2 |
| 10-12 | 19 1/2 |
| 12-14 | 19 1/2 |
| 14-16 | 18 1/2 |
| 16-18 | 18 1/2 |

†Quotations represent No. 1 new cure.

| GREEN AMERICAN BELLIES | |
|------------------------|-------------|
| 18-20 | 16 1/2 |
| 20-25 | 15 1/2 @ 16 |

| D. S. BELLIES | |
|---------------|--------|
| Clear | Rib |
| 16-18 | 16 1/2 |
| 18-20 | 16 1/2 |
| 20-25 | 15 1/2 |
| 25-30 | 15 1/2 |
| 30-35 | 15 1/2 |
| 35-40 | 15 1/2 |
| 40-50 | 15 1/2 |

| D. S. FAT BACKS | |
|-----------------|--------|
| 6-8 | 11 1/2 |
| 8-10 | 11 1/2 |
| 10-12 | 11 1/2 |
| 12-14 | 12 |
| 14-16 | 12 1/2 |
| 16-18 | 12 1/2 |
| 18-20 | 12 1/2 |
| 20-25 | 12 1/2 |

| OTHER D. S. MEATS | |
|--------------------------|--------------|
| *Regular plates | 6-8 12 1/2 n |
| *Clear plates | 4-6 10 1/2 |
| *D. S. jowl butts | 10 1/2 |
| *P. jowls | 10 1/2 |
| *Green square jowls | 12 |
| *Green rough jowls | 10 1/2 |
| *Green skin'd jowls L.C. | 13 @ 13 1/2 |

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

| | Cash | Loose | Leaf |
|-------------------|--------------|-------------|-------------|
| Saturday, May 16 | 12.69 1/2 n | 11.42 1/2 b | 11.61 1/2 b |
| Monday, May 18 | 12.88 1/2 ax | 11.42 1/2 b | 11.61 1/2 b |
| Tuesday, May 19 | 12.65 ax | 11.42 1/2 b | 11.61 1/2 b |
| Wednesday, May 20 | 12.69 1/2 b | 11.42 1/2 b | 11.61 1/2 b |
| Thursday, May 21 | 12.65 ax | 11.42 1/2 b | 11.61 1/2 b |
| Friday, May 22 | 12.65 ax | 11.42 1/2 b | 11.61 1/2 b |

Packers' Wholesale Prices

| | |
|---|--------|
| Refined lard, tierces, f.o.b. Chgo. | 14 |
| Kettle rend., tierces, f.o.b. Chgo. | 14 1/2 |
| Leaf, kettle rend., tierces, f.o.b. Chgo. | 14 1/2 |
| Neutral, tierces, f.o.b. Chgo. | 14 |
| Shortening, tierces, c.a.f. | 16 1/2 |

Havana, Cuba Pure Lard Price

| | |
|-------------------|-----------|
| Wednesday, May 20 | 16.62 1/2 |
|-------------------|-----------|

FUTURE PRICES

SATURDAY, MAY 16, 1942

| LARD: | Open | High | Low | Close |
|---|-----------|------|-----|--------------|
| *May | 12.82 1/2 | | | 12.82 1/2 ax |
| *July | | | | 12.82 1/2 b |
| *Sept. | | | | 12.82 1/2 b |
| Sales: May 2. | | | | |
| Open interest: May 95; July 123; Sept. 10; total, 228 lots. | | | | |

| CLEAR BELLIES: | |
|----------------|--------|
| May..... | 16.00m |

MONDAY, MAY 18, 1942

| | | | | |
|---|--------|--------|-------|----------|
| LARD: | | | | |
| May... | 12.77½ | 12.77½ | 12.65 | 12.72½ax |
| *July... | 12.82½ | | | 12.82½b |
| *Sept.... | | | | 12.82½b |
| Sales: May 10; July 6; total, 16 sales. | | | | |
| Open interest: May 93; July 123; Sept. 10; total, 226 lots. | | | | |

| | |
|----------------|--------|
| CLEAR BELLIES: | |
| May | 16.00n |

TUESDAY, MAY 19, 1942

| | | | |
|--|--------|-------|----------|
| LARD: | | | |
| May... | | | 12.67½ax |
| *July... | 12.82½ | | 12.82½ax |
| *Sept... | 12.82½ | | 12.82½b |
| Sales: July 6; Sept. 1; total, 7 sales. | | | |
| Open interest: May 90; July 122; Sept. 11; | | | |
| total, 223 lots. | | | |

| | |
|----------------|--------|
| CLEAR BELLIES: | |
| May | 16.00n |

WEDNESDAY, MAY 20, 1942

| | | | | |
|--|--------|-------|--------|---------|
| LARD: | | | | |
| May... | 12.67½ | 12.70 | 12.67½ | 12.70 |
| *July... | 12.82½ | | | 12.82½ |
| *Sept... | | | | 12.82½b |
| Sales: May 8; July 10; total, 18 sales. | | | | |
| Open interest: May 8; July 117; Sept. 11; total 136 lots. | | | | |

| CLEAR BELLIES: | | |
|----------------|-------|-------|
| May | 16.65 | 16.65 |

THURSDAY, MAY 21, 1942

| | | | |
|--|-------|-------|------------------------|
| LARD: | | | |
| May... | | | 12.65ax |
| *July... 12.82 $\frac{1}{2}$ | | | 12.82 $\frac{1}{2}$ ax |
| *Sept.... | | | 12.82 $\frac{1}{2}$ b |
| Sales: July 2. | | | |
| Open interest: July, 117; Sept., 11; total 123 | | | |
| lots. | | | |

FRIDAY, MAY 22, 1942

| | | | | |
|-----------------------------------|--------|--------|--------|----------|
| LARD: | | | | |
| July... | 12.75 | 12.75 | 12.55 | 12.55 |
| *Sept... | 12.82½ | 12.82½ | 12.72½ | 12.72½ax |
| *Ceiling price. | | | | |
| (Key: b—bid; ax—asked; n—nominal) | | | | |

CHICAGO MID-MONTH STOCKS

Lard stocks in Chicago declined over 8 million lbs. during the first half of May. Mid-month holdings at 41,383,638 lbs. compared with 49,844,563 lbs. at the close of April. Lard holdings at the middle of May last year totaled over 186 million lbs.

Stocks of clear bellies were up slightly from the last of April, but around 6 million lbs. under the same time of last year. Mid-month holdings at 8,762,807 lbs. compared with 8,360,909 lbs. the last day in April and 14,617,170 lbs. at mid-May of a year ago.

| | May 14, 1942 | April 30, 1942 | May 14, 1941 |
|-------------------------------|--------------|----------------|--------------|
| P.S. lard (a) | 17,497,433 | 20,681,469 | 86,086,579 |
| P.S. lard (b) | 6,711,800 | 7,115,160 | 46,324,719 |
| P.S. lard (c) | 12,281,545 | 17,391,943 | 46,389,127 |
| Other lard | 4,892,900 | 4,655,901 | 7,215,618 |
| Total lard | 41,383,638 | 49,844,563 | 186,015,843 |
| D.S. clear bellies (contract) | 599,400 | 661,700 | 5,750,079 |
| D.S. clear bellies (other) | 8,163,407 | 7,609,200 | 8,987,001 |
| Total D.S. clear bellies | 8,762,807 | 8,360,909 | 14,617,170 |
| D.S. rib bellies | 174,000 | 163,000 | 1,036,723 |

(a) Made since Jan. 1, 1942. (b) Made from Oct. 1, 1941 to Jan. 1, 1942. (c) Made previous to Oct. 1, 1941.

CUT-OUT LOSS ON HOGS MORE SEVERE THIS WEEK

(Chicago costs and prices, first four days of week.)

New price gains in the live hog market and unchanged rates for most pork cuts, which held at maximums as allowed by the law, pushed cut-out values of hogs further into the red. As has been the case right along the light weight hogs showed the least loss while heavies were off the most and ended with a minus of \$1.06 per cwt. The loss on lights was 69c and on medium weights 71c.

| —180-220 lbs.— | | | | —220-240 lbs.— | | | | —240-270 lbs.— | | | |
|-------------------------|---------------|----------------------|---------|----------------|---------------|----------------------|-------|----------------|---------------|----------------------|--|
| Pct. live wt. | Price per lb. | Value per cwt. alive | | Pct. live wt. | Price per lb. | Value per cwt. alive | | Pct. live wt. | Price per lb. | Value per cwt. alive | |
| Regular hams | 14.00 | 24.5 | \$3.43 | 14.00 | 24.1 | \$3.37 | 13.80 | 23.5 | \$3.27 | | |
| Picnics | 5.70 | 23.4 | 1.33 | 5.60 | 23.2 | 1.29 | 5.50 | 23.2 | 1.28 | | |
| Boston butts | 4.00 | 28.4 | 1.14 | 4.10 | 28.1 | 1.15 | 4.00 | 28.1 | 1.12 | | |
| Loins (blade in) | 9.90 | 26.3 | 2.60 | 9.90 | 25.6 | 2.53 | 9.70 | 24.5 | 2.38 | | |
| Bellies, S. P. | 11.00 | 19.1 | 2.10 | 9.70 | 19.0 | 1.84 | 7.90 | 17.0 | 1.34 | | |
| Bellies, D. S. | | | | 2.10 | 15.0 | .32 | 4.00 | 14.8 | .59 | | |
| Fat backs | 1.00 | 10.3 | .10 | 3.00 | 10.6 | .32 | 4.20 | 11.1 | .47 | | |
| Plates and jowls | 2.50 | 10.3 | .29 | 2.50 | 10.3 | .29 | 3.30 | 10.3 | .34 | | |
| Raw leaf | 2.10 | 11.2 | .24 | 2.10 | 11.2 | .24 | 2.10 | 11.2 | .24 | | |
| P. S. lard, rend. wt. | 12.40 | 11.4 | 1.41 | 11.40 | 11.4 | 1.30 | 10.60 | 11.4 | 1.21 | | |
| Spareribs | 1.60 | 14.8 | .24 | 1.60 | 13.8 | .22 | 1.60 | 12.3 | .20 | | |
| Trimming | 3.00 | 19.3 | .58 | 2.80 | 19.3 | .54 | 2.80 | 19.3 | .54 | | |
| Feet, tails, neckbones | 2.00 | | .15 | 2.00 | | .15 | 2.00 | | .15 | | |
| Offal and miscellaneous | | | .52 | | | .52 | | | .52 | | |
| TOTAL YIELD AND VALUE | 69.50 | | \$14.13 | 71.00 | | \$14.08 | 71.50 | | \$13.65 | | |
| Cost of hogs per cwt. | | \$14.06 | | | \$14.11 | | | \$14.09 | | | |
| Condemnation loss | | .07 | | | .07 | | | .07 | | | |
| Handling and overhead | | .69 | | | .61 | | | .55 | | | |
| TOTAL COST PER CWT. | | | | | | | | | | | |
| ALIVE | | \$14.82 | | | \$14.79 | | | \$14.71 | | | |
| TOTAL VALUE | | 14.13 | | | 14.08 | | | 13.65 | | | |
| Loss per cwt. | | \$.69 | | | \$.71 | | | \$ 1.06 | | | |
| Loss last week | | .65 | | | .56 | | | .93 | | | |

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

| Carcass Beef | | Week ended May 21, 1942 per lb. | Cor. week, 1941 per lb. |
|------------------------|-------------|---------------------------------------|-------------------------------|
| Prime native steers— | | | |
| 400-600 | nominal | 19 1/2 @ 20 | |
| 600-800 | nominal | 19 1/2 @ 20 | |
| 800-1000 | nominal | 20 | |
| Good native steers— | | | |
| 400-600 | 21 @ 21 1/2 | 17 1/2 | |
| 600-800 | 21 @ 21 1/2 | 17 1/2 | |
| 800-1000 | 21 @ 21 1/2 | 17 1/2 | |
| Medium steers— | | | |
| 400-600 | 20 | 16 1/2 | |
| 600-800 | 20 | 16 | |
| 800-1000 | 20 | 15 1/2 @ 16 1/2 | |
| Heifers, good, 400-600 | 21 @ 21 1/2 | 16 1/2 | |
| Cows, 400-600 | 17 | 13 1/2 @ 14 | |
| Hind quarters, choice | 23 1/2 | 24 1/2 | |
| Fore quarters, choice | 20 | 14 1/2 | |

Beef Cuts

| | | |
|--------------------------------------|--------|--------|
| Steer loins, choice, 60/65 | 38 | 36 |
| Steer loins, No. 1 | 36 | 30 |
| Steer loins, No. 2 | 32 | 25 1/2 |
| Steer short loins, choice, 30/35 1/2 | 45 | 48 |
| Steer short loins, No. 1 | 40 | 38 |
| Steer short loins, No. 2 | 35 | 30 |
| Steer loin ends (hips) | 28 | 26 |
| Steer loin ends, No. 2 | 27 | 25 |
| Cow short loins | 20 | 20 |
| Cow loin ends (hips) | 21 | 20 |
| Steer ribs, choice, 30/40 | 28 | 25 |
| Steer ribs, No. 1 | 27 | 22 |
| Steer ribs, No. 2 | 25 | 18 1/2 |
| Cow ribs, No. 3 | 17 | 14 1/2 |
| Steer rounds, choice, 80/100 | 23 | 22 |
| Steer rounds, No. 1 | 22 | 20 |
| Steer rounds, No. 2 | 21 | 19 1/2 |
| Steer chuck, choice, 80/100 | 20 | 14 1/2 |
| Steer chuck, No. 1 | 18 1/2 | 14 |
| Steer chuck, No. 2 | 18 1/2 | 13 1/2 |
| Cow rounds | 18 1/2 | 16 |
| Cow chuck | 17 | 10 1/2 |
| Steer plates | 13 1/2 | 10 |
| Medium plates | 13 | 10 |
| Briskets, No. 1 | 18 | 15 1/2 |
| Cow navel ends | 13 | 11 |
| Steer navel ends | 12 | 8 1/2 |
| For shanks | 13 | 8 1/2 |
| Hind shanks | 10 1/2 | 8 |
| Strip loins, No. 1 buns | 70 | 70 |
| Strip loins, No. 2 | 50 | 39 |
| Sirloin butts, No. 1 | 38 | 30 |
| Sirloin butts, No. 2 | 36 | 27 |
| Beef tenderloins, No. 1 | 65 | 60 |
| Beef tenderloins, No. 2 | 60 | 58 |
| Rump butts | 28 | 26 |
| Flank steaks | 28 | 25 |
| Shoulder clods | 23 1/2 | 18 |
| Hanging tenderloins | 19 | 19 |
| Insides, green, 12/13 range | 27 | 22 |
| Outsides, green, 8 lbs. up | 26 | 20 |
| Kauckles, green, 8 lbs. up | 25 1/2 | 20 |

Beef Products

| | | |
|--------------------|----|-------|
| Brains | 12 | 6 |
| Hearts | 15 | 11 |
| Tongues | 20 | 18 |
| Sweetbreads | 20 | 18 |
| Or-tails | 11 | 11 |
| Fresh tripe, plain | 10 | 8 1/2 |
| Fresh tripe, H. C. | 15 | 14 |
| Livers | 28 | 25 |
| Kidneys | 10 | 8 |

Veal

| | | |
|----------------|----|--------|
| Choice carcass | 23 | 19 |
| Good carcass | 22 | 18 |
| Good saddles | 27 | 23 |
| Good racks | 18 | 14 |
| Medium racks | 16 | 12 1/2 |

Veal Products

| | | |
|--------------|----|----|
| Brains, each | 15 | 10 |
| Sweetbreads | 43 | 31 |
| Calf livers | 58 | 55 |

Lamb

| | | |
|----------------|----|----|
| Choice lambs | 25 | 20 |
| Medium lambs | 24 | 19 |
| Choice saddles | 28 | 23 |
| Medium saddles | 28 | 22 |
| Choice fores | 21 | 17 |
| Medium fores | 20 | 16 |
| Lamb fries | 35 | 28 |
| Lamb tongues | 17 | 17 |
| Lamb kidneys | 28 | 16 |

Mutton

| | | |
|-------------------|----|----|
| Heavy sheep | 12 | 9 |
| Light sheep | 14 | 11 |
| Heavy saddles | 14 | 11 |
| Light saddles | 14 | 11 |
| Heavy fores | 10 | 7 |
| Light fores | 12 | 9 |
| Mutton legs | 17 | 17 |
| Mutton loins | 13 | 11 |
| Mutton stew | 8 | 7 |
| Sheep tongues | 11 | 11 |
| Sheep heads, each | 11 | 11 |

Fresh Pork and Pork Products

| | | |
|---------------------------|--------|--------|
| Pork loins, 8/10 lbs. av. | 29 | 19 |
| Picnics | 26 1/2 | 14 |
| Skinned shoulders | 28 | 14 1/2 |
| Tenderloins | 39 | 30 |
| Spareribs | 18 | 12 |
| Back fat | 14 | 8 |
| Boston butts | 31 | 17 1/2 |
| Boneless butts, cellar | | |
| trim, 2/4 | 37 | 22 |
| Hocks | 20 | 10 |
| Tails | 13 | 7 |
| Neck bones | 5 | 3 |
| Slip bones | 22 | 8 |
| Blade bones | 20 | 10 |
| Pigs' feet | 5 | 3 1/2 |
| Kidneys, per lb. | 8 | 4 |
| Brains | 12 | 8 |
| Ears | 5 | 4 |
| Snouts | 7 1/2 | 4 1/2 |
| Heads | 8 1/2 | 6 |
| Chitterlings | 8 | 6 |

WHOLESALE SMOKED MEATS

| | | |
|---|--------|----------|
| Fancy regular hams, 14/16 lbs. | | |
| parchment paper | 30 | @ 31 |
| Fancy skinned hams, 14/16 lbs. | | |
| parchment paper | 31 | @ 32 1/2 |
| Standard reg. hams, 14/16 lbs., plain | 29 | @ 30 |
| Picnics, 4/8 lbs., short shank, plain | 28 1/2 | @ 28 1/2 |
| Fancy bacon, 6/8 lbs., plain | 28 1/2 | @ 28 1/2 |
| Standard bacon, 6/8 lbs., plain | 28 | @ 27 1/2 |
| No. 1 beef sets, smoked | | |
| Insides, 8/12 lbs. | 48 | @ 49 |
| Outsides, 5/9 lbs. | 46 | @ 47 |
| Kauckles, 5/9 lbs. | 46 | @ 47 |
| Cooked hams, choice, skin on, fattened | | 51 1/2 |
| Cooked hams, choice, skinless, fattened | | nominal |
| Cooked picnics, skin on, fattened | | nominal |
| Cooked picnics, skinless, fattened | | nominal |

VINEGAR PICKLED PRODUCTS

| | |
|--------------------------------------|---------|
| Pork feet, 200-lb. bbl. | \$23.75 |
| Lamb tongue, short cut, 200-lb. bbl. | 69.50 |
| Regular tripe, 200-lb. bbl. | 25.50 |
| Honeycomb tripe, 200-lb. bbl. | 28.00 |
| Packet honeycomb tripe, 200-lb. bbl. | 31.50 |

BARBELED PORK AND BEEF

| | | |
|--------------------------------|---------|--|
| Clear fat back pork: | | |
| 70-80 pieces | \$23.75 | |
| 80-100 pieces | 23.00 | |
| 100-125 pieces | 23.00 | |
| Clear plate pork, 25-35 pieces | 23.00 | |
| Beef pork | 25.00 | |
| Brisket pork | 36.00 | |
| Plate beef | 27.00 | |
| Extra plate beef | 27.00 | |

SAUSAGE MATERIALS

(Packed basis.)

| | |
|------------------------------------|-----------------|
| Regular pork trimmings | 20 |
| Special lean pork trimmings 85% | 32 1/2 |
| Extra lean pork trimmings 95% | 34 @ 34 1/2 |
| Pork cheek meat (trimmed) | 19 1/2 @ 19 1/2 |
| Pork hearts | 12 @ 12 1/2 |
| Pork livers | 12 @ 12 1/2 |
| Native boneless bull meat (heavy) | 21 @ 21 1/2 |
| Native boneless chucks | 21 @ 23 |
| Shank meat | 18 1/2 @ 19 |
| Beef trimmings | 15 @ 17 |
| Dressed canners, 350 lbs. and up | 14 1/2 @ 14 1/2 |
| Dressed cutter culls, 400-500 lbs. | 15 1/2 @ 15 1/2 |
| Dr. bologna bulls, 600 lbs. and up | 16 1/2 |
| Tongues, No. 1 canner trim | 15 |

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

| | |
|--------------------------------------|--------|
| Pork sausage, in 1-lb. carton | 36 1/2 |
| Country style sausage, fresh in bulk | 31 1/2 |
| Country style sausage, smoked | 36 |
| Frankfurters, in sheep casings | 31 |
| Frankfurters, in hog casings | 31 |
| Skinless frankfurters | 29 |
| Bologna in beef middles, choice | 25 1/2 |
| Liver sausage in beef rounds | 21 1/2 |
| Liver sausage in hog bungs | 23 1/2 |
| Smoked liver sausage in hog bungs | 31 |
| Head cheese | 19 1/2 |
| New England luncheon specialty | 37 1/2 |
| Mixed luncheon specialty, choice | 26 1/2 |
| Tongue and blood | 29 |
| Blood sausage | 21 |
| Snake | 21 |
| Polish sausage | 32 1/2 |

DRY SAUSAGE

| | |
|--------------------------------------|--------|
| Cervelat, choice, in hog bungs | 58 |
| Thuringer | 29 |
| Farmer | 41 |
| Holsteiner | 41 |
| B. C. salami, choice | 53 |
| Milano, salami, choice, in hog bungs | 59 |
| B. C. salami, new condition | 31 |
| Frissas, choice, in hog middles | 58 |
| Genoa style salami, choice | 62 |
| Pepperoni | 49 |
| Mortadella, new condition | 28 |
| Capicola (cooked) | 42 |
| Italian style hams | 45 1/2 |

CURING MATERIALS

Cwt.

| | |
|---|----------|
| Nitrite of soda (Chgo. whse. stock) | |
| In 400-lb. bbls., delivered | \$ 8.75 |
| Salt peter, less than ton lots, f.o.b. N. Y. | |
| Dbf. refined granulated | 8.00 |
| Small crystals | 12.00 |
| Medium crystals | 13.00 |
| Large crystals | 14.00 |
| Pure rfd. gran. nitrate of soda | 4.00 |
| Pure rfd. powdered nitrate of soda | unquoted |
| Salt, per ton, in minimum car of 80,000 lbs. | |
| only, f.o.b. Chicago, per ton: | |
| Granulated, kiln dried | 9.70 |
| Medium, kiln dried | 12.70 |
| Rock, bulk, 40 ton cars | 8.80 |
| Sugar— | |
| Raw, 96 basis, f.o.b. New Orleans | 3.74 |
| Standard gran., f.o.b. refiners (2%) | 5.45 |
| Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2% | 5.10 |
| Dextrose, in car lots, per cwt. (cotton) | 4.80 |
| in paper bags | 4.75 |

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

| | | |
|---|------|--------|
| Beef casings: | | |
| Domestic rounds, 1 1/2 to 1 3/4 in., 120 pack | 16 | @ 18 |
| Domestic rounds, over 1 1/2 in., 140 pack | 33 | @ 34 |
| Export rounds, wide, over 1 1/2 in. | 48 | |
| Export rounds, medium, 1 1/2 to 1 3/4 in. | 25 | @ 29 |
| Export rounds, narrow, 1 1/2 in. or under | 29 | |
| No. 1 weasands | .08 | |
| No. 2 weasands | .04 | |
| No. 1 bungs | .18 | @ .20 |
| Middles, medium, 1 1/2 @ 2 in. | .50 | |
| Middles, select, wide, 2 @ 2 1/2 in. | .60 | @ .65 |
| Middles, select, extra, 2 1/2 @ 3 in. | .90 | @ 1.00 |
| Middles, select, extra, 2 1/2 in. & up | 1.35 | |
| Dried or salted bladders: | | |
| 15 in. wide, flat | 1.10 | @ 1.25 |
| 10-12 in. wide, flat | .65 | @ .80 |
| 8-10 in. wide, flat | .40 | |
| 6-8 in. wide, flat | .25 | |

| | | |
|------------------------------|------|--------|
| Hog casings: | | |
| Extra narrow, 29 mm. & dn. | 2.50 | |
| Narrow medium, 29 @ 32 mm. | 2.50 | |
| Medium, 32 @ 35 mm. | 1.95 | @ 2.00 |
| English, medium, 35 @ 38 mm. | 1.70 | |
| Wide, 38 @ 43 mm. | 1.60 | |
| Extra wide, 43 mm. | 1.40 | @ 1.50 |
| Export bungs | .25 | |
| Large prime bungs | .21 | |
| Medium prime bungs | .16 | |
| Small prime bungs | .10 | |
| Middles, per set | .20 | @ .21 |

SPICES

(Basis Chicago, original bbls., bags or bales.)

| | Whole | Ground |
|--------------------------|---------|---------|
| Allspice, prime | .45 | .48 |
| Resifted | .46 | .51 |
| Chili pepper | | 41 |
| Powder | | 41 |
| Cloves, Amboyna | .40 | .43 |
| Zanzibar | .23 1/2 | .28 1/2 |
| Ginger, African | .50 | .57 |
| Mace, Fancy Banda | 1.20 | 1.40 |
| East Indies | 1.05 | 1.19 |
| East & West Indies Blend | | 1.07 |
| Mustard flour, fancy | | .84 |
| No. 1 | | .22 |
| Nutmeg, fancy Banda | .68 | .76 |
| East Indies | .62 | .70 |
| East & West Indies Blend | | .63 |
| Paprika, Spanish | | .68 |
| Pepper, Cayenne | | .37 |
| Red No. 1 | | .34 |
| Black Malabar | .11 | .15 |
| Black Lampong | .15 | .19 |
| Pepper, white Singapore | .15 1/2 | .19 1/2 |
| Muntok | .15 1/2 | .19 1/2 |
| Packers | | .15 |

SEEDS AND HERBS

| | Whole | Ground for Saus. |
|---------------------------------|-------|------------------|
| Caraway seed | 1.40 | 1.54 |
| Cominon seed | 22 | 26 1/2 |
| Coriander Morocco bleached | 20 | 21 |
| Coriander Morocco natural No. 1 | 19 | 21 |
| Mustard seed, fancy yellow | 25 | 25 |
| American | 14 | 14 |
| Marjoram, Chilean | 62 | 70 |
| Oregano | 13 | 16 |

(Continued on page 34.)

PURE VINEGARS

A. P. CALLAHAN & COMPANY

407 SOUTH LA SALLE STREET

CHICAGO, ILL.

MARKET PRICES

New York

DRESSED BEEF

City Dressed

| | | |
|------------------------------|----|-----|
| Choice, native, dressed..... | 23 | @24 |
| Choice, native, light..... | 23 | @24 |
| Native, common to fair..... | 20 | @21 |

Western Dressed Beef

| | | |
|---|--------|---------|
| Native steers, good, 600-800 lbs..... | 21 1/4 | @22 1/4 |
| Native choice yearlings, 400-600 lbs..... | 23 | @23 1/4 |
| Good to choice heifers..... | 21 | @22 |
| Good to choice cows..... | 19 | @20 |
| Common to fair cows..... | 17 | @18 |
| Fresh bologna bulls..... | 17 | @18 |

BEEF CUTS

| | Western | City |
|------------------------------|---------|--------|
| No. 1 ribs, prime..... | 28 @30 | 28 @30 |
| No. 2 ribs..... | 26 @28 | 26 @28 |
| No. 3 ribs..... | 25 @26 | 24 @26 |
| No. 1 loins, prime..... | 30 @34 | 33 @35 |
| No. 2 loins..... | 28 @30 | 30 @32 |
| No. 3 loins..... | 25 @28 | 25 @27 |
| No. 1 hinds and ribs..... | 27 @28 | 27 @28 |
| No. 2 hinds and ribs..... | 26 @27 | 27 @28 |
| No. 1 rounds..... | 23 @24 | 22 @23 |
| No. 2 rounds..... | 22 @23 | 22 @22 |
| No. 3 rounds..... | 21 @22 | 21 @21 |
| No. 1 chucks..... | 20 @21 | 20 @20 |
| No. 2 chucks..... | 19 @20 | 20 @20 |
| No. 3 chucks..... | 18 @19 | 20 @20 |
| Rolls, reg. 4/6 lbs. av..... | 26 @32 | 34 |
| Rolls, reg. 6/8 lbs. av..... | 34 | 35 |
| Tenderloins, steers..... | 55 | 55 |
| Tenderloins, cows..... | 40 | 40 |
| Shoulder clods..... | 25 | 25 |

DRESSED VEAL

| | | |
|-------------|----|-----|
| Good..... | 22 | @23 |
| Medium..... | 21 | @22 |
| Common..... | 19 | @21 |

DRESSED SHEEP AND LAMBS

| | | |
|-----------------------------------|----|-----|
| Lambs, good to choice..... | 28 | @29 |
| Lambs, good to medium..... | 27 | @28 |
| Lambs, medium..... | 26 | @27 |
| Sheep, good..... | 15 | @17 |
| Sheep, medium..... | 12 | @13 |
| Spring lambs, good to choice..... | 30 | @31 |
| Spring lambs, medium to good..... | 29 | @30 |

DRESSED HOGS

| | |
|--------------------------------------|--------------------|
| Hogs, good and choice (110-140 lbs.) | |
| head on; leaf fat in..... | \$20.12 1/2 @20.25 |
| Pigs, small lots (100 lbs. down) | |
| head on; leaf fat in..... | 20.25 @20.50 |

FRESH PORK CUTS

| | Western |
|--|----------------|
| Pork loins, fresh, 10/12 lbs..... | 28 1/4 @29 1/4 |
| Shoulders, 10/12 lbs..... | 27 1/4 @28 1/4 |
| Butts, regular, 4/6 lbs..... | 30 1/4 @32 |
| Hams, regular, 10/12 lbs..... | 27 @28 |
| Hams, skinned, fresh, 10/12 lbs..... | 28 @29 |
| Picnics, fresh, 6/8 lbs..... | 28 @27 |
| Pork trimmings, 90/95% lean..... | 38 1/4 @39 |
| Pork trimmings, regular, 50% lean..... | 22 1/4 @23 |
| Spareribs, medium..... | 18 1/4 @19 1/4 |
| | City |
| Pork loins, fresh, 10/12 lbs..... | @31 |
| Shoulders, 6/8 lbs. av..... | 27 @28 |
| Butts, regular, 1 1/3 lbs..... | 37 @38 |
| Hams, regular, fresh, 10/12 lbs..... | 28 @29 |
| Hams, skinned, fresh, 10/12 lbs..... | 30 @31 |
| Picnics, fresh, 4/6 lbs..... | 26 @27 |
| Pork trimmings, extra lean, 90/95% lean..... | 36 @37 |
| Pork trimmings, regular, 50% lean..... | 23 @24 |
| Spareribs, medium..... | 19 @20 |
| Boston butts, 4/6 lbs..... | 32 @33 |

COOKED HAMS

| | |
|--|--------|
| Cooked hams, choice, skin on, fattened..... | 51 |
| Cooked hams, choice, skinless, fattened..... | 54 1/2 |

SMOKED MEATS

| | |
|----------------------------------|--------|
| Regular hams, 8/10 lbs. av..... | 32 @34 |
| Regular hams, 10/12 lbs. av..... | 32 @34 |
| Regular hams, 12/14 lbs. av..... | 32 @34 |
| Skinned hams, 10/12 lbs. av..... | 33 @35 |
| Skinned hams, 12/14 lbs. av..... | 33 @35 |
| Skinned hams, 16/18 lbs. av..... | 32 @34 |
| Skinned hams, 18/20 lbs. av..... | 32 @34 |
| Picnics, 6/8 lbs. av..... | 28 @29 |
| Picnics, 4/6 lbs. av..... | 28 @29 |
| Bacon, boneless, western..... | 29 @31 |
| Bacon, boneless, city..... | 28 @30 |
| Beef tongue, light..... | 23 @23 |
| Beef tongue, heavy..... | 30 @32 |

BUTCHERS' FAT

| | |
|--------------------|-----------------|
| Shop fat..... | \$4.00 per cwt. |
| Breast fat..... | 5.00 per cwt. |
| Edible suet..... | 5.75 per cwt. |
| Inedible suet..... | 5.50 per cwt. |

GREEN CALFSKINS

| | 5- | 7 1/4- | 9 1/4- | 12 1/4- | 14- |
|------------------------|----|--------|--------|---------|------|
| Prime No. 1 veals..... | 23 | 26 | 3.20 | 3.35 | 3.40 |
| Prime No. 2 veals..... | 21 | 24 | 2.90 | 3.05 | 3.10 |
| Buttermilk No. 1..... | 18 | 21 | 2.70 | 2.85 | 2.90 |
| Buttermilk No. 2..... | 17 | 20 | 2.55 | 2.70 | 2.75 |
| Branded gruby..... | 12 | 15 | 1.75 | 1.90 | 1.95 |
| Number 3..... | 12 | 15 | 1.75 | 1.90 | 1.95 |

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Administration, May 21, 1942:

| | CHICAGO | BOSTON | NEW YORK | PHILA. |
|---|---------------|---------------|---------------|---------------|
| Fresh Beef: | | | | |
| STEER, Choice: | | | | |
| 400-500 lbs. ¹ | \$21.00@22.00 | | | |
| 500-600 lbs. ¹ | 21.00@22.00 | | \$22.00@23.00 | |
| 600-700 lbs. ¹ | 21.00@22.00 | \$21.00@22.00 | 22.00@23.00 | \$22.00@23.50 |
| 700-800 lbs. ¹ | 21.00@22.00 | 21.00@22.00 | 22.00@23.00 | 22.00@23.50 |
| STEER, Good: | | | | |
| 400-500 lbs. ¹ | 19.50@21.00 | | | |
| 500-600 lbs. ¹ | 19.50@21.00 | | 20.50@22.00 | |
| 600-700 lbs. ¹ | 19.50@21.00 | 20.00@21.00 | 20.50@22.00 | 20.50@22.00 |
| 700-800 lbs. ¹ | 19.50@21.00 | 20.00@21.00 | 20.50@22.00 | 20.50@22.00 |
| STEER, Commercial: | | | | |
| 400-600 lbs. ¹ | 17.50@19.50 | | 18.00@20.50 | 18.50@19.50 |
| 600-700 lbs. ¹ | 17.50@19.50 | 18.50@20.00 | 18.00@20.50 | 19.00@20.00 |
| STEER, Utility: | | | | |
| 400-600 lbs. ¹ | 17.00@17.50 | 18.00@18.50 | 17.50@18.00 | |
| COW (All weights): | | | | |
| Commercial..... | 17.00@17.50 | 17.00@18.00 | 18.00@19.00 | |
| Utility..... | 16.00@17.00 | 16.50@17.00 | 17.00@18.00 | |
| Canner..... | 15.50@15.75 | 16.00@16.50 | 16.00@16.50 | |
| 14.50@15.00 | | | | |
| Fresh Veal and Calf:² | | | | |
| VEAL, Choice: | | | | |
| 80-130 lbs..... | 21.00@23.00 | 22.00@25.00 | 23.00@24.00 | 23.00@24.00 |
| VEAL, Good: | | | | |
| 50-80 lbs..... | 19.00@20.00 | 20.00@22.00 | 20.00@22.00 | 21.00@23.00 |
| 80-130 lbs..... | 20.00@21.00 | 21.00@23.00 | 21.00@23.00 | 22.00@23.00 |
| VEAL, Commercial: | | | | |
| 50-80 lbs..... | 17.00@19.00 | 18.00@20.00 | 18.00@20.00 | 20.00@21.00 |
| 80-130 lbs..... | 18.00@20.00 | 19.00@21.00 | 19.00@21.00 | 20.00@22.00 |
| VEAL, Utility: | | | | |
| All weights..... | 16.00@17.00 | 17.00@19.00 | 16.00@18.00 | |
| Fresh Lamb and Mutton: | | | | |
| LAMB, Choice: | | | | |
| 30-40 lbs..... | 26.00@27.00 | 27.00@28.00 | 27.00@28.00 | 27.00@28.00 |
| 40-45 lbs..... | 25.50@26.50 | 26.50@27.50 | 26.00@27.00 | 26.00@27.00 |
| 45-50 lbs..... | 25.00@26.00 | 26.00@27.00 | 26.00@27.00 | 25.00@26.00 |
| 50-60 lbs..... | 24.50@25.50 | 25.00@26.00 | 25.00@26.00 | 24.00@25.00 |
| LAMB, Good: | | | | |
| 30-40 lbs..... | 25.00@26.00 | 26.00@27.00 | 26.00@27.00 | 26.00@27.00 |
| 40-45 lbs..... | 24.50@25.50 | 25.50@26.50 | 25.00@26.00 | 25.00@26.00 |
| 45-50 lbs..... | 24.00@25.00 | 25.00@26.00 | 25.00@26.00 | 24.00@25.00 |
| 50-60 lbs..... | 23.50@24.50 | 24.00@25.00 | 24.00@25.00 | 23.00@24.00 |
| LAMB, Commercial: | | | | |
| All weights..... | 21.00@23.00 | 23.00@26.00 | 24.00@26.00 | 23.00@24.00 |
| LAMB, Utility: | | | | |
| All weights..... | 20.00@22.00 | 22.00@24.00 | 22.00@24.00 | |
| MUTTON (Ewe), 70 lbs. down: | | | | |
| Good..... | 13.00@15.00 | 15.00@17.00 | 15.00@17.00 | |
| Commercial..... | 12.00@13.00 | 14.00@15.00 | 14.00@15.00 | |
| Utility..... | 11.00@12.00 | 13.00@14.00 | 12.00@13.50 | |
| Fresh Pork Cuts:⁴ | | | | |
| LOINS No. 1 (Bladeless Incl.): | | | | |
| 8-10 lbs..... | 27.00@29.00 | 29.00@31.00 | 28.00@30.00 | 28.00@30.00 |
| 10-12 lbs..... | 27.00@29.00 | 29.00@31.00 | 28.00@30.00 | 28.00@30.00 |
| 12-15 lbs..... | 25.50@27.50 | 28.00@30.00 | 27.00@29.00 | 27.00@29.00 |
| 16-22 lbs..... | 23.00@24.00 | 24.00@26.00 | 24.00@26.00 | 23.00@25.00 |
| SHOULDERS, Skinned N. Y. Style: | | | | |
| 8-12 lbs..... | 26.50@27.50 | | 26.00@28.00 | |
| BUTTS, Boston Style: | | | | |
| 4-8 lbs..... | 29.50@30.50 | | 29.00@31.00 | 29.50@31.50 |
| SPARE RIBS: | | | | |
| Half sheets..... | 16.00@17.50 | | | |
| TRIMMINGS: | | | | |
| Regular..... | 19.50@20.00 | | | |

¹Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ²Includes koshered beef sales at Chicago. ³Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. ⁴Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

FANCY MEATS

| | |
|--|----|
| Fresh steer tongues, untrimmed, per lb..... | 17 |
| Fresh steer tongues, i.e. trimmed, per lb..... | 30 |
| Sweetbreads, beef, per lb..... | 25 |
| Sweetbreads, veal, a pair..... | 60 |
| Beef kidneys, per lb..... | 13 |
| Mutton kidneys, each..... | 5 |
| Livers, beef, per lb..... | 31 |
| Oxtails, per lb..... | 13 |
| Beef hanging tenders, per lb..... | 30 |
| Lamb fries, per lb..... | 32 |

istration of the division because of the pressure of duties on other war committees. Mr. Henderson, a native New Yorker, served as an artillery officer in the AEF in World War I. He has been deputy director of the division and closely associated with Mr. Batt for the past two years.

Leslie A. Miller, former governor of Wyoming, has been named Denver regional director of the WPB, which territory includes Wyoming, Utah, Colorado and New Mexico. Thirteen regional offices now being established throughout the U. S. will decentralize operations.

SUCCEEDS BATT IN WPB POST

Appointment of A. I. Henderson as director of materials for the War Production Board has been made by Donald M. Nelson. He succeeds William L. Batt, who has withdrawn from actual admin-

Situation Is Unchanged on Tallow and Greases

NEW YORK, MAY 20, 1942

TALLOW.—This was another week of light trading in the tallow market at New York. Demand was broad at all times, but only a few sellers appeared from day to day and it appeared that producers were accumulating as much stock as possible. The possibility of price revisions on all fats and oils was discussed less freely this week, but some trade members felt that if revisions would be made now they would be downward, for the lard futures market was under the ceiling levels several times during the week. However, the trade was as tight as ever. Edible continued to be quoted at 10.21c; extra, 9.71½c and special, 9.57c.

STEARINE.—Price ceilings that applied to many items this week had no effect on animal oils, for they have been under price control for some time. This branch of the market was very firm, with oleo moving at 10.54c f.o.b.

OLEO OIL.—No change was registered in this branch of the trade with ceiling prices applying to all grades. New York prices in tierces were No. 1, 12½c, and No. 2, 12½c.

GREASE OIL.—Demand far exceeds supplies in the grease oil trade and all available product sells readily. Soapers continue to be big buyers of any product offered. At New York, the quotations were No. 1, 14½c; No. 2, 14½c; extra, 15½c; extra No. 1, 14½c; winter strained, 13½c; prime burning, 16c, and inedible, 15½c.

GREASES.—Not enough product was placed on the market to supply demand again this week and the trade was very firm at the ceilings. There was less talk of the revision of prices this week and some trade members felt that quotations might be lowered under prevailing levels. Choice white was quoted at 9.71½c; yellow and house, 9.29½c, and brown, 9@9½c.

CHICAGO, MAY 21, 1942

TALLOW.—Volume of business was a little greater in the tallow trade this week, but by no means were quotations weaker than the ceiling levels. A good movement was uncovered late last week and extended to the first of this week, but demand was never completely satisfied. Prime and special and some No. 1 cleared at the limited levels early in the week on Chicago basis. During the balance of the week trade was mostly on a routine basis, with demand good at all times and a fair volume of sales uncovered. A fair amount of trading was made at Cincinnati basis during the week, all at ceiling levels. The quotations were: Prime, 9.71½c; special, 9.43½c, and No. 1, 9.29½c.

STEARINE.—No change was registered in this market all week, with sales few and far between. Quotations were 10½c for prime oleo and 9½@9½c for yellow.

OLEO OIL.—The trade was firm again at the allowed maximum prices and business was light. Extra was quoted at 13c and prime, 12½c.

NEATSFOOT OIL.—Quotations were: Pure, 18½c, and cold test, 26c.

GREASE OIL.—Quotations were as follows: No. 1, 13½c; No. 2, 13½c; extra, 14½c; extra No. 1, 14c; extra winter strained, 14½c; prime burning, 15½c; prime inedible, 15c, and special No. 1, 13½c; acidless tallow oil, 13½c.

GREASES.—The situation was not quite as tight in the grease trade this week and more trading was seen than a week earlier. Action was best as the week opened and gradually tapered off from then on, although a few sales were reported each day. Quotations were: Choice white, 9.71½c; A-white, 9.57½c; B-white, 9.43½c; yellow, 9.15½c and brown, 8.88c.

Watch Classified page for good men.

BY-PRODUCTS MARKETS

(Quotations are basis Chicago, May 21.)

Another dull period was recorded this week in by-products markets, with trade on a hand-to-mouth basis and a waiting attitude prevailing on the part of trade interests because of expected ceiling action on raw materials in the near future. Orders continued to outstrip supplies in packinghouse feeds and a firm situation prevailed in that market.

Blood

| | |
|----------------------|-------------|
| | Unit |
| | Ammonia |
| Unground, loose..... | \$5.70@5.75 |

Digester Feed Tankage Materials

| | |
|---|-------------|
| Unground, 11 to 12% ammonia, loose..... | \$5.50@5.60 |
| Unground, 6 to 10% choice quality..... | 5.75@5.85 |
| Liquid stick, tank cars..... | 2.50@2.75 |

Packinghouse Feeds

| | |
|-------------------------------|----------|
| | Carlots, |
| | Per ton |
| 60% digester tankage..... | \$74.00 |
| 50% meat and bone scraps..... | 70.00 |
| Blood-meal..... | 95.00 |
| Special steam bone-meal..... | 50.00 |

Bone Meals (Fertilizer Grades)

| | |
|----------------------------|---------------|
| | Per ton |
| Steam, ground, 3 & 50..... | \$35.00@36.00 |
| Steam, ground, 2 & 26..... | 35.00@36.00 |

Fertilizer Materials

| | |
|--------------------------------------|---------------|
| | Per ton |
| High grade tankage, ground..... | 4.25 |
| 10@11% ammonia..... | \$30.00@31.00 |
| Bone tankage, unground, per ton..... | 4.25@4.50 |
| Hoof meal..... | 4.25@4.50 |

Dry Rendered Tankage

| | |
|---|----------|
| | Per unit |
| Hard pressed and expeller unground..... | \$1.20 |
| 45 to 52% protein (low test)..... | 1.17½ |
| 57 to 62% protein (high test)..... | 1.17½ |

Gelatine and Glue Stocks

| | |
|---|---------------|
| | Per cwt. |
| Calf trimmings (limed)..... | \$1.00* |
| Hide trimmings (limed)..... | 90* |
| Sinews and pizzles (green, salted)..... | 1.00* |
| | Per ton |
| Cattle jaws, skulls and knuckles..... | \$40.00@42.00 |
| Pig skin scraps and trim, per lb..... | 7½@7¾ |

*Denotes ceiling price, f.o.b., shipping point.

Bones and Hoofs

| | |
|---|---------------|
| | Per ton |
| Round shins, heavy..... | \$65.00@75.00 |
| Light..... | 65.00 |
| Flat shins, heavy..... | 60.00@65.00 |
| Light..... | 60.00 |
| Blades, buttocks, shoulders & thighs..... | 57.50@60.00 |
| Hoofs, white..... | 55.00@57.50 |
| Hoofs, house run, assorted..... | 37.50@40.00 |
| Junk bones..... | 30.00@31.00 |

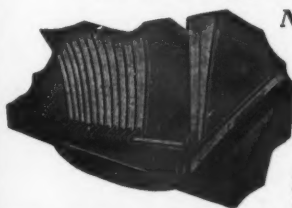
Animal Hair

| | |
|----------------------------------|-------------|
| Winter coil dried, per ton..... | \$60.00 |
| Summer coil dried, per ton..... | 40.00@42.50 |
| Winter processed, black, lb..... | 8½@9 |
| Winter processed, gray, lb..... | 8 |
| Cattle switches..... | 4 @ 4½ |

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HOG

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New Price Control on Tankage, Scraps Soon

New price regulations on meat scraps and digester tankage and on millfeeds will be issued shortly by the Office of Price Administration, Leon Henderson, administrator, announced recently following a series of conferences held in Washington with the industries involved.

Meat scraps and digester tankage currently are covered under Price Schedule No. 74 (animal product feedings) at the processor level. A meeting was held at which a representative group of some 70 packers, renderers and grinders—both large and small and constituting a broad cross-section of the industry—were present. The broad outline of a new four-point OPA program on these poultry and livestock feed items was formulated, to be covered in the form of an amendment.

Feature of the new amendment will be a zoning plan on basis points at the processor level, around which will revolve calculations of prices at the retail and raw material (wet or dry rendered tankage) levels. Also discussed at length at the industry conferences were suggestions on the most logical plan for price control in the raw material market, conversion costs and jobber and retailer margins. Most of these points will be covered in the new amendment.

The discussions on millfeeds, which were held with a representative group of 12 millers, will lead to an amendment to the General Maximum Price Regulation, under which this offtake of flour production currently is covered at the processor and retail level.

OLEOMARGARINE

F. O. B. CHICAGO

| | |
|-------------------------------|-----|
| White domestic vegetable..... | 19 |
| White animal fat..... | 15 |
| Water churned pastry..... | 17½ |
| Milk churned pastry..... | 18½ |
| Vegetable type..... | 15 |

VEGETABLE OILS

| | |
|--|-----|
| Crude cotton seed oil, in tanks, f.o.b. Valley points, prompt..... | 12½ |
| White deodorized, bbls., f.o.b. Chgo..... | 16¾ |
| Yellow, deodorized..... | 16¾ |
| Soap stock, 50% f.f.a., f.o.b. consuming points..... | 37 |
| Soybean oil, in tanks, f.o.b. mills..... | 11¾ |
| Corn oil, in tanks, f.o.b. mills..... | 12¾ |

Trading Volume Dips in Cottonseed Oil Futures

TRADING in cottonseed oil futures on the New York market dipped sharply compared with a week earlier and the market was threatening to be as morbid as before the price revision. Only a few contracts were disposed of and a fair amount of switching was uncovered also. The early months held at ceiling levels, while later deliveries fluctuated mildly.

The Census Bureau indicated that consumption of refined oil during April was 217,545 barrels, compared with 225,288 in the previous month and 401,754 in the same month last year. The visible supply decreased 189,400 barrels during April compared with a decrease of 336,800 barrels a year earlier.

Trade members foresaw eventual consumption restrictions on fats and oils in a report from the Department of Agriculture in a forecast of further increased demand for these commodities this year unless use is curtailed to conserve supplies.

Although inventories held by dealers and consumers are larger than usual and may help to supply consumption requirements, present prospects are that total apparent disappearance of primary fats and oils may exceed the record disappearance of nearly 11 billion lbs. in 1941. Production from domestic materials in 1942 is likely to be about one billion lbs. greater than last year, but curtailed imports will have offsetting effects.

Cottonseed oil shortening showed no change all week, with the market firm at the quotations of 16½@17c per lb. in carlots; less than carlots, 17@17½c; and hydrogenated, 18@18¼c.

SOYBEAN OIL.—Crude soybean oil continued scarce all week, but offerings of clarified were more liberal and demand tapered off some. The trade was watching closely to see if lower bean prices and poor demand for clarified oil may not result in some freer offers of

crude oil. However, quotations remained unchanged with crude at 11½c, Decatur basis, and extracted at 12.05c. Bean oil in tanks at New York was quoted at 13½@14c; drums, 15c, and resale drums, ¼c less.

PALM OIL.—The market continued on a fully steady basis. Nigre spot drums at New York were 9.02c; tanks, ex-ship, 8.25c; plantation, ex-ship, 8.32c.

OLIVE OIL.—Market continues unchanged. Prices well maintained without much buying activity. Supplies apparently sufficient to take care of needs for some time. Liquid in carlots was quoted at 25c, New York.

PEANUT OIL.—Product scarce and the market firm. Crude oil was quoted at 13c bid at Southeast.

COTTONSEED OIL.—Southeast crude was quoted Thursday at 12½c bid; Valley, 12½c bid, and Texas, 12½c bid at common points.

Futures market transactions for the week at New York were:

MONDAY, MAY 18, 1942

| Sales | Range— | | Close | Pr. cl. |
|----------------|--------|-------|-------|---------|
| | High | Low | | |
| June..... | 14.30 | 14.30 | 14.30 | 14.30 |
| July..... | 14.30 | 14.30 | 14.30 | 14.30 |
| September..... | 14.30 | 14.30 | 14.30 | 14.25 |
| October..... | 14.30 | 14.30 | 14.23 | 14.23 |
| December..... | 14.30 | 14.30 | 14.23 | 14.23 |

Sales, 14 lots.

TUESDAY, MAY 19, 1942

| | | | | |
|----------------|-------|-------|-------|-------|
| June..... | 14.30 | 14.30 | 14.30 | 14.30 |
| July..... | 14.30 | 14.30 | 14.30 | 14.30 |
| September..... | 14.30 | 14.30 | 14.30 | 14.30 |
| October..... | 14.30 | 14.30 | 14.29 | 14.22 |
| December..... | 14.30 | 14.30 | 14.10 | 14.15 |

No sales.

WEDNESDAY, MAY 20, 1942

| | | | | |
|----------------|-------|-------|-------|-------|
| June..... | 14.30 | 14.30 | 14.30 | 14.30 |
| July..... | 14.30 | 14.30 | 14.30 | 14.30 |
| September..... | 14.30 | 14.30 | 14.15 | 14.30 |
| October..... | 14.30 | 14.30 | 14.10 | 14.20 |
| December..... | 14.15 | 14.15 | 14.10 | 14.10 |

Sales, 14 lots.

THURSDAY, MAY 21, 1942

| | | | | |
|----------------|-------|-------|-------|-------|
| June..... | 14.30 | 14.30 | 14.30 | 14.30 |
| July..... | 14.30 | 14.29 | 14.30 | 14.20 |
| September..... | 14.30 | 14.30 | 14.15 | 14.15 |
| October..... | 14.30 | 14.30 | 14.21 | 14.10 |
| December..... | 14.30 | 14.30 | 14.15 | 14.10 |

Sales, 2 lots.

(See later markets on page 39.)

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HIDES AND SKINS

WPB says cattle hides, calf and kip-skins to be allocated but effective date not yet announced—Packers move week's hide production at ceiling—Pickled sheepskins go under ceiling.

Chicago

PACKER HIDES.—Interest in the hide trade centers at present on the matter of proposed allocation of hides and skins by the War Production Board. There were meetings of various committees in Washington this week, and it is understood that late this week the upper and sole leather and hide and skin sub-committees of the leather industry advisory committee were informed that the WPB will shortly issue a conservation order covering domestic cattle hides and calfskins. All such hides and calf and kipskins unsold or taken off after a specified date, which has not yet been announced, will be allocated equitably by the WPB among tanners. Imported hides and skins are already being controlled and allocated by the DSC under the General Imports Order M-63, by the issuance of trading permits. The opinion among the trade is that the order may be made effective on July production of hides and skins, although the basis for this supposition is rather

vague and it would occasion little surprise if the date set was earlier.

Trading in the packer hide market got under way early this week. One packer distributed hides on the opening day, and the other packers followed soon thereafter, so that the market was well cleaned up by mid-week. Ceiling prices, as listed in the adjoining table, were paid for all selections. Production is still running rather light and, while no quantities were mentioned, due to the fact that there are always several buyers anxious for anything packers offer, trade estimates run around 80,000 hides for the week.

There are still three lots of hide futures open in the June delivery on the Commodity Exchange, Inc.; when these are closed out, futures trading will be finished for the duration of the war and the price ceiling. Stocks of hides in Exchange warehouses now total only 4,371 hides. The back-log of the old stored hides is about gone and, with the uncertainty as to receipt of imported hides, tanners are now almost entirely dependent upon current domestic production.

OUTSIDE SMALL PACKER.—There is an active inquiry for any offerings of outside small packer stock at the

maximum price of 15½¢, selected, trimmed, for native steers and cows, and 14½¢ for brands; hides moving on a flat basis are quotable ½¢ less. Most of the better productions are understood to be closely sold up.

PACIFIC COAST.—The Coast market is quotable at the maximum of 13½¢, flat, trimmed, for steers and cows, f.o.b. shipping points. There has been very little news recently from this market but the general impression is that it is closely sold up at least to the end of April.

FOREIGN WET SALTED HIDES.—There was a fair volume of business reported at mid-week in the South American market, at prices unchanged from those at which the DSC has recently been issuing trading permits. Total sales involved around 25,000 hides, including 6,000 reject steers, 3,000 reject cows, 2,700 frigorifico standard steers, 1,000 light standard steers, 1,500 standard cows, 5,000 Montevideo Nacional cows; also 2,000 B.A.Province steers and 3,000 B.A.Province cows, all reported at steady prices.

COUNTRY HIDES.—Trading is of rather light volume in the country market but anything available is being taken by buyers as fast as offered, and there seems to be no particular difficulty in moving heavy average stock now. Practically all trading coming to light is being done on an all-weight basis, at 14¢ flat for untrimmed hides, and 15¢ flat for trimmed, f.o.b. shipping point.



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Tanner selections are quotable only nominally, due to lack of offerings. Heavy steers and cows are quoted 13½c, flat, trimmed. Trimmed buff weights are quotable at 15c, flat; trimmed extremes are salable at 15c flat, or 15½c selected. Bulls are wanted at 9½@9¾c flat, untrimmed, and 10@10¼c trimmed. Glues are firm at 12@12¼c flat, trimmed. All-weight branded hides listed 13½c, flat, with 14c talked by sellers.

CALFSKINS.—One packer early this week moved couple packs of late April and early May calfskins, following the seller's usual practice of selling skins as packs are closed. The market is strong at ceiling prices, 27c for heavies and 23½c for lights under 9½ lb., and buyers anxious for offerings.

Collectors are moving Chgo. city calfskins as fast as they accumulate; market is quotable at 20½c for 8/10 lb. and 23c for 10/15 lb., with outside cities salable at same figures. Country calfskins, when offered, are salable at 16c flat for 10 lb. and down, and 18c for 10/15 lb., f.o.b. shipping points. City light calf and deacons are salable at \$1.43, selected.

KIPSKINS.—One packer is reported to have moved a few late April and early May kipskins during the fore part of the week, at the maximum prices of 20c for 15-30 lb. natives and 17½c for brands. Other packers still hold May production intact; market strong, with production light at this season.

The production of city kipskins is rather limited now, with a ready demand at 18c for 15-30 lb. natives and 17c for brands, the maximum prices; outside cities bring the same prices. Country kips are quotable at 16c, flat, f.o.b. shipping points.

Packer regular slunks are quotable at \$1.10, flat, and hairless at 55c, flat, last trading prices.

HORSEHIDES.—The market is not clearly defined on horsehides, due to the fact that individual sellers' ceiling prices govern. Highest published quotation during March on city renderers, with manes and tails on, was \$7.50, f.o.b. nearby shipping points, although some sellers are reported to have a ceiling of \$7.25 for that period. Trimmed renderers range around \$7.00@7.15, del'd Chgo.; mixed city and country lots \$6.50@6.60, Chgo.

SHEEPSKINS.—Dry pelts are apparently quotable around 25½@26c per lb., del'd Chgo., for full wools, under the general ceiling set-up. Packer shearlings are moving steadily under OPA Regulation No. 141, with No. 1's priced at \$2.15, No. 2's \$1.90, No. 3's \$1.00, and the No. 4's grading bare to ¼ in., clipper cut skins and open wools grading less than 46 wool count, at 40c per skin. Effective on and after May 23, 1942, pickled sheepskins have been placed under OPA Price Regulation No. 145, which rolls back prices to approximately those in effect during last October, or around \$7.50 per doz. packer

production. Individual ceiling prices govern, being the highest price during the period of Jan. 1, 1942 to Mar. 31, 1942, reduced by a schedule of deductions for different price levels, f.o.b. production point. The printed schedule was available only late this week, and is still being studied by packers. No provision appears to have been made for spring lamb skins, none of which sold during the base period, and which usually command a better price. There has been trading by outside independent packers on May wool pelts, with \$4.00 per cwt. liveweight basis reported to have been paid in most instances, in line with general ceiling regulation; one packer who usually secures a premium is credited with getting \$4.10 per cwt. liveweight basis. Market not yet established on spring lamb pelts since ceiling effective; last trading reported prior thereto was at \$2.25 per cwt. liveweight for natives and \$2.50 for Californians.

Early estimate of Tanners' Council places April shoe production at 45,500,000 pairs, a slight increase over Mar. production of 44,815,000 pairs, and 4.6 percent over April, 1941. Manufacturers' schedules indicate that May production will be slightly below April, but probably above May, 1941.

New York

PACKER HIDES.—There has been some trading already in May hides and at least some packers are understood to have sold whatever closed packs were

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available for first half of May, with ceiling prices paid for all selections.

CALFSKINS.—Demand continues strong for all weights of calfskins and both collectors and packers are distributing them to various buyers as soon as available, with the market kept closely sold up. Collector 3-4's are selling at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. Packer 3-4's are quotable at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

| Ammoniates | |
|---|------------|
| Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports..... | \$30.00 |
| Blood, dried, 16% per unit..... | 5.50 |
| Unground fish scrap, dried 11½% ammonia, 16% B. P. L., f.o.b. fish factory..... | 4.75 & 10c |
| Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot..... | 55.00 |
| May shipment..... | 55.00 |
| Fish scrap, acidulated, 70% ammonia, 3% A. P. A., f.o.b. fish factories..... | 2.75 & 10c |
| Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports..... | 30.00 |
| in 200-lb. bags..... | 32.40 |
| in 100-lb. bags..... | 33.00 |
| Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk..... | 4.50 & 10c |
| Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk..... | 5.25 & 10c |

Phosphates

| | |
|--|---------|
| Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f..... | \$37.50 |
| Bone meal, raw, 4¼% and 50%, in bags, per ton, c.i.f..... | 37.50 |
| Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat..... | 10.10 |

Dry Rendered Tankage

| | |
|-------------------------------|---------|
| 50/55% protein, unground..... | \$1.12½ |
| 60% protein, unground..... | 1.15 |

MEETINGS ON COMPANY TIME

Time spent by an employe as a voluntary member of a labor-management committee must be paid for when the meetings are held during regular working hours, according to a decision of the wage and hour division, U.S. Department of Labor.

CHICAGO PROV. SHIPMENTS

Provision shipments for Chicago for the week ended May 16, 1942:

| | Week May 16 | Previous week | Same week '41 |
|------------------------------|----------------|------------------|------------------|
| Cured meats, lbs. 34,249,000 | 27,075,000 | 19,401,000 | |
| Fresh meats, lbs. 46,825,000 | 69,668,000 | 61,737,000 | |
| Lard, lbs. 10,854,000 | 11,440,000 | 9,305,000 | |

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WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

The situation was generally unchanged in the provision market following the release of permanent ceilings on practically all pork cuts. Just a sprinkling of meats was offered for sale. The lard trade was lower on reports that the FSCC was bidding under previous levels. However, there were indications of liberal buying of meats this week.

Cottonseed Oil

Valley and Southeast crude, 12½c bid; Texas, 12½c was bid at common points.

Quotations on New York bleachable cottonseed oil, Friday close, were: July 14.30 b; Sept. 14.23 b, 14.28 ax; Oct. 14.19 b, 14.25 ax; Dec. 14.10 b, 14.16 ax; Jan. 14.10 b, 14.20 ax; 14 sales.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended May 16, 1942, were 6,830,000 lbs.; previous week 5,664,000 lbs.; same week last year 5,285,000 lbs.; Jan. 1 to date, 118,977,000 lbs.; corresponding period of last year receipts were 105,556,000.

Shipments of hides from Chicago for week ended May 16, 1942, were 6,320,000 lbs.; previous week 6,421,000 lbs.; same week last year, 5,292,000 lbs.; Jan. 1 to date, 117,211,000 lbs.; same period last year, shipments were 103,676,000.

EASTERN FERTILIZER MARKETS

New York, May 20, 1942

Sales of cracklings were made at \$1.12½ f.o.b. New York which is an advance of .02½c per unit. The market is firm and well sold up. Sales of blood were made at \$5.40 and then \$5.50 which is the present asking price. Tankage is steady with fair offerings available. Unground fish scrap has sold at ceiling prices for foreign stock.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended May 23, 1942:

| PACKER HIDES | | Cor. week, 1941 | |
|----------------------------|------------|-----------------|-------|
| Week ended May 23 | Prev. week | | |
| Hvy. nat. str. | @15½ | 15½ | @16 |
| Hvy. Tex. str. | @14½ | | @15 |
| Hvy. butt brnd'd str. | @14½ | | @15 |
| Hvy. Col. str. | @14 | | @14½ |
| Ex-light Tex. str. | @15 | | @16½ |
| Brnd'd cows.... | @14½ | | @16 |
| Hvy. nat. cows.... | @15½ | | @16 |
| Li. nat. cows.... | @15½ | 16½ | @17 |
| Nat. bulls.... | @12 | | @12 |
| Brnd'd bulls.... | @11 | | @11 |
| Calfskins 23½ | @27 | 25 | @29½ |
| Kips, nat.... | @20 | | @22½ |
| Kips, brnd'd.... | @17½ | | @17 |
| Slunks, reg.... | @1.10 | | @1.00 |
| Slunks, hrls.... | @55 | | @65 |

CITY AND OUTSIDE SMALL PACKERS

| | | | |
|--------------------|-------|-----|------|
| Nat. all-wts.... | @15½ | 15 | @15½ |
| Branded.... | @14½ | 14½ | @15 |
| Nat. bulls.... | @12 | 10 | @10½ |
| Brnd'd bulls.... | @11 | 9½ | @10 |
| Calfskins 20½ | @23 | 20½ | @26 |
| Kips | @18 | | @20½ |
| Slunks, reg.... | @1.10 | 85 | @90 |
| Slunks, hrls.... | @55 | | @65 |

All packer and small packer hides and skins quoted on trimmed, selected basis, except all slunks quoted flat.

COUNTRY HIDES

| | | | | |
|----------------------|-------|------|-------|------|
| Hvy. steers.... | @13½ | @13½ | 10½ | @11 |
| Hvy. cows.... | @13½ | @13½ | 11 | @11½ |
| Extremes.... | @15 | @15 | 15 | @15½ |
| Butts | @15 | @15 | 14 | @14½ |
| Bulls 9½ | @10½ | 9½ | @10½ | @ 8 |
| Calfskins 16 | @18 | 16 | @18 | 17 |
| Kipskins | @16 | @16 | 15½ | @16 |
| Horsehides 6.50 | @7.50 | 6.50 | @7.50 | 6.25 |

All country hides and skins quoted on flat basis.

SHEEPSKINS

| | | | | |
|-------------------|-------|-------|------|-------|
| Pkr. shearlgs.... | @2.15 | @2.15 | 1.70 | @1.75 |
| Dry pelts.... | @26 | @26 | 23½ | @24½ |

FSCC PURCHASES

Purchases by the FSCC on Thursday and Friday, as announced Saturday morning, May 16, consisted of 34,783,328 lbs. lard; 19,003,184 lbs. canned pork products; 6,668,892 lbs. canned ration meat; 12,077,000 lbs. cured pork; 2,693,166 lbs. Wiltshire sides; 5,300,500 lbs. frozen pork loins; 30,000 lbs. frozen pork trimmings; 71,535 bundles, 100-yds. each, hog casings; 350,000 lbs. edible tallow.

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3, 1942

LIVESTOCK MARKETS *Weekly Review*

Hog Prices Higher and Cut-Out Poorer

NO DOUBT prices paid by packers for hogs are on a favorable basis for the producer, but the story is different from the packer. Not in several months has the hog test (see page 32) figured in favor of the processor, and this week the cut-out results were at the poorest levels in many months. Live hogs averaged higher, but selling prices of green meats remained on a steady basis, and at the maximum allowed by ceiling laws.

With the announcement of permanent pork prices on all items, the trade showed further strength with demand somewhat in excess of supplies. However, farmers have been marketing larger numbers at the leading centers this week, although by no means has volume reached the level where supplies have been excessive. But there is a bigger percentage of fall pigs arriving daily and slaughter figures at 27 centers reveal that production of pork is at record-breaking levels for this time of year. The distribution of these hogs has varied from previous years, in that a bigger percentage is being slaughtered at interior plants and fewer at the more eastern points. The narrow spread in prices among the various markets is responsible for the uneven distribution of hogs.

An expansion in cattle marketings at leading points afforded no relief to packers working under the beef ceilings this week. Broad consumer demand for beef forced buyers to pay higher prices for all bovine stock, so that costs of beef animals were at highest levels since the maximum price regulation was first announced. Eastern packers were calling for large numbers of cattle and

heavy shipments were reported from western markets. This broad competition lifted cattle rates to higher levels at all points this week. The medium and lower grade cattle showed the greatest advance; demand is gradually picking up for the lower costing stock and also for the cheaper meat.

There seemed to be no stopping point in the lamb market, for this is the only class of livestock not affected by government controls. Prices gained this week and little spread was seen between woolled and shorn lambs. Late in the week, full woolled lambs cashed at \$15 while clipped stock brought \$14.65. Only very low grade lambs have to sell in the \$13 column now, with favorable wool and pelt prices proving a stimulus to the market.

MARCH CANADIAN EXPORT

Exports of most meat and meat products from Canada for March were sharply above the same month last year. Sharpest increases were in beef, bacon and canned meats, while less pork and lard were shipped out than in March, 1941.

Bacon exports at 57,921,200 lbs. were more than three times greater than the 17,479,600 lbs. shipped out a year earlier. The beef total, at 2,069,400 lbs., compared with 297,300 lbs. in March, 1941. Canned meat exports at 606,360 lbs. were sharply above the 19,428 lbs.

TO HOLD FAT STOCK SHOW

A Chicago market fat stock and carlot competition will be held at the Chicago stock yards next fall at approximately the same time that the 1942 International exposition had been scheduled. The exposition was recently cancelled following report of word from Joseph B. Eastman, director of the Office of Defense Transportation, stating that common carrier facilities will be taxed to the utmost by war.

Most of the cattle intended for the fat show have now been on feed for some time, it was pointed out in many letters received by officials. The stock would have to be marketed eventually and no additional transportation will be required for a special showing of them.

shipped in the same month last year. The pork total dwindled from 1,870,000 lbs. in March, 1941, to 749,400 lbs. for March this year. Lard, at 19,700 lbs. was off more than 50,000 lbs. from the same month of the previous year.

Live cattle exports, the bulk of which were to the U.S., numbered 4,708 head in March while calves totaled 5,524 head. A year ago, cattle movement was 6,624 head and calves only 2,617 head. However, the three-month total of cattle exports at 54,744 head was sharply above the 28,517 head sent out in the same period of 1941. Calf exports at 10,075 head were slightly heavier.

CANADIAN MEAT AND LIVESTOCK EXPORTS IN MARCH

| | March 1942 | March 1941 | 3 mos. 1942 | 3 mos. 1941 |
|---------------------|------------|------------|-------------|-------------|
| Cattle, no. | 4,708 | 6,624 | 54,744 | 28,517 |
| Calves, no. | 5,524 | 2,617 | 10,075 | 9,888 |
| Hogs, no. | 87 | 26 | 16 | 606 |
| Sheep, no. | 67 | 141 | 1,910 | 590 |
| Beef, lbs. | 2,069,400 | 297,300 | 6,560,100 | 951,900 |
| Bacon, lbs. | 57,921,200 | 17,479,600 | 147,144,800 | 105,324,100 |
| Pork, lbs. | 749,400 | 1,870,000 | 2,438,900 | 4,849,300 |
| Mutton & Lamb, lbs. | 68,500 | 18,300 | 187,900 | 48,500 |
| Canned Meats | 606,360 | 19,428 | 1,428,732 | 54,851 |
| Lard | 19,700 | 73,200 | 135,600 | 293,600 |
| Lard Compound | | 1,500 | | 28,500 |

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CORN BELT DIRECT TRADING

(Reported by U.S. Department of Agriculture, Agricultural Marketing Administration.)

Des Moines, Ia., May 21.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, losses on the hog market early in the week were almost wholly recovered later, with current prices steady to 5c lower than last week's close.

Hogs, good to choice:

| | | |
|-------------|-------|---------------|
| 160-180 lb. | | \$13.10@13.95 |
| 180-200 lb. | | 13.80@14.05 |
| 200-220 lb. | | 13.80@14.05 |
| 220-240 lb. | | 13.80@14.05 |
| 240-270 lb. | | 13.80@14.05 |
| 270-300 lb. | | 13.80@14.05 |
| 300-330 lb. | | 13.80@14.05 |
| 330-360 lb. | | 13.65@13.95 |

Sows:

| | | |
|-------------|-------|---------------|
| 300-330 lb. | | \$13.60@13.85 |
| 330-360 lb. | | 13.60@13.85 |
| 400-500 lb. | | 13.30@13.60 |

Receipts of hogs at Corn Belt markets for the week ended May 21:

| | This week | Last week |
|------------------------|-----------|-----------|
| Friday, May 15..... | 22,000 | 38,700 |
| Saturday, May 16..... | 27,000 | 32,100 |
| Sunday, May 18..... | 35,500 | 33,900 |
| Tuesday, May 19..... | 40,000 | 22,600 |
| Wednesday, May 20..... | 27,000 | 36,400 |
| Thursday, May 21..... | 31,300 | 32,300 |

NEW YORK LIVESTOCK

Livestock prices at Jersey City, May 18, 1942, as reported by the Agricultural Marketing Administration were:

CATTLE:

| | | |
|-------------------------|-------|---------------|
| Steers | | unquoted |
| Cows, medium | | \$ 9.25@10.00 |
| Cows, cutter and common | | 8.25@ 9.25 |
| Cows, canners | | 6.50@ 8.25 |
| Bulls, good | | 10.50@11.25 |
| Bulls, medium | | 9.75@10.50 |
| Bulls, cutter to common | | 8.50@ 9.75 |

CALVES:

| | |
|---------------------------------|---------------|
| Vealers, good to choice..... | \$15.00@16.50 |
| Vealers, common and medium..... | 11.00@15.00 |

HOGS:

| | |
|------------------------------------|---------|
| Hogs, good and choice, 190 lb..... | \$14.40 |
|------------------------------------|---------|

LAMBS:

| | |
|-------------------|----------|
| Lambs, shorn..... | unquoted |
|-------------------|----------|

Receipts of salable livestock at Jersey City market for week ended May 16, 1942:

| | Cattle | Calves | Hogs* | Sheep |
|--------------------------|--------|--------|--------|--------|
| Salable receipts..... | 1,305 | 1,029 | 447 | ... |
| Total, with directs..... | 7,567 | 11,876 | 22,415 | 47,048 |
| Previous week: | | | | |
| Salable receipts..... | 1,390 | 1,185 | 254 | 21 |
| Total, with directs..... | 4,435 | 14,335 | 20,637 | 46,321 |

*Including hogs at 31st street.

MORE OIL FROM NEW SEED

A new strain of cottonseed which will yield a third more oil has been developed by the University of Texas, Dr. G. W. Goldsmith, director of the school's research laboratory, announced this week. The new variety has been tested on several small plots near Austin, Tex.

It is said that the new breed raises the yield of cottonseed oil from 300 lbs. per ton of seed to 400 lbs. Cotton grown in that territory generally yields much less oil than in other sections and cottonseed crushers have expressed the belief that the new strain, if grown in other sections, would yield a still richer proportion of oil.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, May 21, 1942, as reported by U. S. Department of Agriculture, Agricultural Marketing Administration:

| Hogs (soft & elly not quoted): | CHICAGO | NAT. STK. YDS. | OMAHA | KANS. CITY | ST. PAUL |
|---------------------------------------|---------------|----------------|---------------|---------------|---------------|
| BARROWS & GILTS: | | | | | |
| Good and choice: | | | | | |
| 120-140 lbs. | \$12.50@13.00 | \$11.95@13.00 | | | |
| 140-160 lbs. | 12.85@13.75 | 12.95@13.75 | | \$13.40@13.75 | \$14.00@14.10 |
| 160-180 lbs. | 13.50@14.20 | 13.70@14.10 | \$13.65@14.00 | 13.65@14.00 | 14.05@14.15 |
| 180-200 lbs. | 14.00@14.25 | 14.05@14.10 | 13.90@14.10 | 13.90@14.10 | 14.10@14.20 |
| 200-220 lbs. | 14.15@14.30 | 14.05@14.10 | 14.00@14.15 | 14.00@14.10 | 14.15@14.20 |
| 220-240 lbs. | 14.15@14.30 | 14.05@14.10 | 14.00@14.15 | 14.00@14.10 | 14.15@14.20 |
| 240-270 lbs. | 14.10@14.25 | 14.05@14.10 | 14.00@14.15 | 14.00@14.10 | 14.15@14.20 |
| 270-300 lbs. | 14.10@14.25 | 13.95@14.05 | 14.00@14.15 | 14.00@14.10 | 14.15@14.20 |
| 300-330 lbs. | 14.05@14.25 | 13.85@14.00 | 14.00@14.15 | 13.95@14.05 | 14.15@14.20 |
| 330-360 lbs. | 14.00@14.20 | 13.80@13.95 | 14.00@14.15 | 13.90@14.00 | 14.15@14.20 |
| Medium: | | | | | |
| 160-220 lbs. | 13.00@13.90 | 13.15@14.00 | 13.25@14.00 | 13.60@14.00 | 14.10@14.15 |
| SOWS: | | | | | |
| Good and Choice: | | | | | |
| 270-300 lbs. | 13.90@14.00 | 13.80@13.85 | 13.90@14.00 | 13.65@13.80 | 13.85@14.10 |
| 300-330 lbs. | 13.90@14.00 | 13.80@13.85 | 13.85@14.00 | 13.65@13.80 | 14.05@14.10 |
| 330-360 lbs. | 13.90@14.00 | 13.70@13.85 | 13.85@14.00 | 13.65@13.75 | 14.05@14.10 |
| Good: | | | | | |
| 360-400 lbs. | 13.90@14.00 | 13.60@13.75 | 13.75@13.90 | 13.65@13.75 | 14.05@14.10 |
| 400-450 lbs. | 13.85@13.90 | 13.50@13.70 | 13.75@13.85 | 13.60@13.70 | 14.05@14.10 |
| 450-500 lbs. | 13.75@13.85 | 13.35@13.60 | 13.75@13.85 | 13.55@13.65 | 14.00@14.10 |
| Medium: | | | | | |
| 250-500 lbs. | 13.00@13.65 | 13.10@13.70 | 13.35@13.75 | 13.45@13.70 | 14.00@14.10 |
| Slaughter Cattle, Vealers and Calves: | | | | | |
| STEERS, Choice: | | | | | |
| 750-900 lbs. | 14.50@16.25 | 14.00@15.00 | 13.50@15.00 | 13.25@15.00 | 13.25@15.00 |
| 900-1100 lbs. | 14.75@16.50 | 14.00@15.00 | 13.50@15.25 | 13.25@15.00 | 13.25@15.00 |
| 1100-1300 lbs. | 15.00@16.75 | 14.00@15.00 | 13.50@15.25 | 13.25@15.00 | 13.25@15.00 |
| 1300-1500 lbs. | 15.00@16.75 | 14.00@15.00 | 13.75@15.25 | 13.50@15.00 | 13.25@15.00 |
| STEERS, Good: | | | | | |
| 750-900 lbs. | 13.25@14.50 | 12.50@14.00 | 12.25@13.50 | 12.25@13.25 | 12.25@13.25 |
| 900-1100 lbs. | 13.25@14.75 | 12.50@14.00 | 12.50@13.50 | 12.25@13.25 | 12.25@13.25 |
| 1100-1300 lbs. | 13.25@15.00 | 12.50@14.00 | 12.50@13.75 | 12.50@13.50 | 12.25@13.25 |
| 1300-1500 lbs. | 13.25@15.00 | 12.50@14.00 | 12.50@13.75 | 12.50@13.50 | 12.25@13.25 |
| STEERS, Medium: | | | | | |
| 750-1100 lbs. | 11.75@13.25 | 11.00@12.50 | 11.25@12.50 | 10.75@12.50 | 10.50@12.25 |
| 1100-1300 lbs. | 11.75@13.25 | 11.00@12.50 | 11.25@12.50 | 11.00@12.50 | 10.50@12.25 |
| STEERS, Common: | | | | | |
| 750-1100 lbs. | 10.25@11.75 | 10.00@11.25 | 10.25@11.50 | 10.00@11.00 | 9.75@10.50 |
| STEERS, Heifers & Mixed: | | | | | |
| Choice, 500-750 lbs. | 14.00@15.00 | 13.25@14.00 | 12.75@13.50 | 13.25@14.00 | |
| Good, 500-750 lbs. | 13.00@14.00 | 12.25@13.25 | 12.50@12.75 | 13.25@13.25 | 11.75@13.00 |
| HEIFERS: | | | | | |
| Choice, 750-900 lbs. | 14.00@14.75 | 13.25@14.00 | 12.75@13.50 | 13.25@14.00 | |
| Good, 750-900 lbs. | 13.00@14.00 | 12.25@13.25 | 11.50@12.75 | 11.75@13.25 | 11.50@12.75 |
| Medium, 500-900 lbs. | 11.00@13.00 | 10.50@12.25 | 10.25@11.75 | 10.00@11.75 | 9.75@11.50 |
| Common, 500-900 lbs. | 9.50@11.00 | 9.50@10.50 | 9.00@10.25 | 8.50@10.00 | 8.75@ 9.75 |
| COWS, all weights: | | | | | |
| Good | 10.50@11.50 | 10.00@11.25 | 10.00@10.50 | 9.75@10.50 | 10.00@10.75 |
| Medium | 9.50@10.50 | 9.25@10.00 | 9.25@10.00 | 8.75@ 9.75 | 9.25@10.00 |
| Cutter and common | 8.25@ 9.50 | 7.50@ 9.25 | 7.50@ 9.25 | 7.25@ 8.75 | 7.75@ 9.25 |
| Canner | 7.00@ 8.25 | 6.50@ 7.50 | 6.25@ 7.50 | 6.00@ 7.25 | 6.75@ 7.75 |
| BULLS (Ylgs. Excl.), all weights: | | | | | |
| Beef, good | 10.75@11.25 | 10.25@10.50 | 10.10@10.40 | 10.00@10.50 | 10.00@10.75 |
| Sausage, good | 10.50@10.90 | 10.00@10.50 | 10.10@10.40 | 10.00@10.25 | 10.00@10.50 |
| Sausage, medium | 9.75@10.50 | 9.00@10.00 | 9.40@10.10 | 9.25@10.00 | 9.50@10.50 |
| Sausage, cutter & com. | 9.00@ 9.75 | 8.00@ 9.00 | 8.00@ 9.40 | 8.00@ 9.25 | 8.50@ 9.50 |
| VEALERS, all weights: | | | | | |
| Good and choice | 14.50@15.50 | 13.00@14.25 | 13.00@15.00 | 12.00@15.00 | 13.00@15.00 |
| Common and medium | 10.50@14.50 | 10.75@13.00 | 9.00@13.00 | 8.50@12.00 | 9.00@13.00 |
| Cull | 8.00@10.50 | 6.50@10.75 | 7.50@ 9.00 | 6.50@ 8.50 | 6.50@ 9.00 |
| CALVES, 400 lb. down: | | | | | |
| Good and choice | 11.50@13.00 | 10.50@12.75 | 10.50@12.50 | 10.50@12.00 | 10.50@13.00 |
| Common and medium | 8.50@11.50 | 8.00@10.50 | 8.50@10.50 | 8.00@10.50 | 8.50@10.50 |
| Cull | 7.50@ 8.50 | 6.00@ 8.00 | 7.00@ 8.50 | 6.50@ 8.00 | 6.50@ 8.50 |
| Slaughter Lambs and Sheep: | | | | | |
| LAMBS: | | | | | |
| Good and choice* | 14.75@15.50 | | 14.75@15.40 | 14.50@15.00 | |
| Medium and choice | 13.75@14.75 | | 13.25@14.50 | 13.25@14.25 | |
| Common | 12.00@13.50 | | 11.75@13.00 | 12.00@13.00 | |
| LAMBS (Shorn): | | | | | |
| Good and choice* | 13.75@14.75 | 13.00@14.00 | 13.50@14.50 | 13.00@14.00 | 13.75@14.40 |
| Medium and good* | 12.75@13.75 | 11.75@12.75 | | 11.75@12.75 | 12.00@13.50 |
| EWES: | | | | | |
| Good and choice | 8.00@ 8.75 | 6.75@ 8.00 | 6.75@ 8.50 | 6.75@ 8.00 | 5.75@ 7.00 |
| Common and medium | 5.50@ 8.00 | 4.75@ 6.75 | 5.00@ 6.50 | 5.00@ 6.75 | 4.25@ 5.75 |

*Quotations based on animals of current seasonal market weights and wool growth. *Quotations on shorn stock based on animals with No. 1 and No. 2 pelts. *Quotations on slaughter lambs of good and choice and of medium and good grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades respectively.

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the three days of the week were reported as follows: 23,275 cattle, 2,696 calves, 34,889 hogs and 8,116 sheep.

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended May 15:

| | Cattle | Calves | Hogs | Sheep |
|--------------------|--------|--------|-------|-------|
| Los Angeles..... | 6,425 | 1,468 | 1,790 | 2,964 |
| San Francisco..... | 1,005 | 30 | 2,800 | 1,050 |
| Portland..... | 1,850 | 250 | 3,835 | 2,575 |

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, May 16, 1942, as reported to The National Provisioner:

CHICAGO

Armour and Company, 4,881 hogs; Swift & Company, 1,748 hogs; Wilson & Co., 5,891 hogs; Western Packing Co., Inc., 1,742 hogs; Agar Packing Co., 6,248 hogs; Shippers, 4,290 hogs; Others, 27,490 hogs.

Total: 20,381 cattle; 8,550 calves; 52,200 hogs; 27,580 sheep.

KANSAS CITY

| | Cattle | Calves | Hogs | Sheep |
|--------------------|--------|--------|--------|--------|
| Armour and Company | 3,034 | 448 | 4,607 | 8,010 |
| Cudahy Pkg. Co. | 1,545 | 508 | 2,394 | 5,702 |
| Swift & Company | 2,294 | 389 | 3,324 | 7,516 |
| Wilson & Co. | 1,416 | 390 | 2,030 | 3,438 |
| Indep. Pkg. Co. | ... | ... | 455 | ... |
| Meyer Korablum | 1,202 | ... | ... | ... |
| Others | 3,458 | 42 | 1,198 | 10,774 |
| Total | 12,949 | 1,777 | 14,008 | 35,440 |

OMAHA

| | Cattle | Calves | Hogs | Sheep |
|--|--------|--------|--------|-------|
| Armour and Company | 5,697 | 5,095 | 13,434 | ... |
| Cudahy Pkg. Co. | 4,056 | 3,517 | 9,419 | ... |
| Swift & Company | 4,310 | 2,497 | 8,254 | ... |
| Wilson & Co. | 2,363 | 3,284 | 1,283 | ... |
| Others | 9,641 | ... | ... | ... |
| Cattle and calves: Eagle Pkg. Co., 14; Greater Omaha Pkg. Co., 121; Geo. Hoffman, 82; Kroger Pkg. Co., 689; Nebraska Beef Co., 388; Omaha Pkg. Co., 192; John Roth, 167; South Omaha Pkg. Co., 601; Lincoln Pkg. Co., 102. | ... | ... | ... | ... |
| Total: 18,762 cattle and calves; 24,334 hogs and 32,390 sheep. | ... | ... | ... | ... |

EAST ST. LOUIS

| | Cattle | Calves | Hogs | Sheep |
|--------------------|--------|--------|--------|-------|
| Armour and Company | 1,945 | 1,786 | 11,349 | 2,339 |
| Swift & Company | 2,552 | 2,388 | 12,979 | 2,651 |
| Hunter Pkg. Co. | 1,235 | 342 | 9,304 | 494 |
| Krey Pkg. Co. | ... | ... | 2,623 | ... |
| Hell Pkg. Co. | ... | ... | 2,805 | ... |
| Laclede Pkg. Co. | ... | ... | 3,346 | ... |
| Sleloff Pkg. Co. | ... | ... | 751 | ... |
| Shippers | 2,612 | 2,041 | 9,086 | ... |
| Others | 2,545 | 135 | 5,723 | 639 |
| Total | 10,889 | 6,692 | 63,446 | 6,123 |

ST. JOSEPH

| | Cattle | Calves | Hogs | Sheep |
|---|--------|--------|--------|--------|
| Swift & Company | 1,061 | 278 | 7,724 | 14,078 |
| Armour and Company | 2,058 | 314 | 8,626 | 7,313 |
| Others | 2,411 | 36 | 491 | 2,214 |
| Total | 6,130 | 628 | 16,841 | 23,605 |
| Not including 1,697 hogs bought direct. | ... | ... | ... | ... |

SIOUX CITY

| | Cattle | Calves | Hogs | Sheep |
|--------------------|--------|--------|--------|-------|
| Cudahy Pkg. Co. | 2,674 | 40 | 6,011 | 1,498 |
| Armour and Company | 2,863 | 45 | 5,604 | 1,952 |
| Swift & Company | 2,777 | 51 | 3,258 | 1,737 |
| Shippers | 4,428 | 3 | 6,569 | 67 |
| Others | 221 | 8 | 11 | ... |
| Total | 12,983 | 147 | 21,453 | 5,254 |

OKLAHOMA CITY

| | Cattle | Calves | Hogs | Sheep |
|---|--------|--------|-------|-------|
| Armour and Company | 1,305 | 411 | 4,519 | 2,727 |
| Wilson & Co. | 1,383 | 361 | 4,280 | 2,233 |
| Others | 262 | 14 | 671 | ... |
| Total | 2,950 | 786 | 9,470 | 4,960 |
| Not including 53 cattle and 2,112 hogs bought direct. | ... | ... | ... | ... |

WICHITA

| | Cattle | Calves | Hogs | Sheep |
|--|--------|--------|-------|-------|
| Cudahy Pkg. Co. | 1,224 | 219 | 7,447 | 5,885 |
| Wichita D. B. Co. | 21 | ... | ... | ... |
| Dunn & Osterlag | 106 | ... | 136 | ... |
| Fred W. Dold | 204 | ... | 451 | ... |
| Sunflower Pkg. Co. | 45 | ... | 174 | ... |
| Excel Pkg. Co. | 391 | ... | ... | ... |
| Others | 1,840 | ... | 590 | 106 |
| Total | 3,834 | 219 | 8,912 | 5,991 |
| Not including 80 cattle, 6 calves, 1,132 hogs and 191 sheep bought direct. | ... | ... | ... | ... |

FT. WORTH

| | Cattle | Calves | Hogs | Sheep |
|----------------------|--------|--------|-------|--------|
| Armour and Company | 1,716 | 471 | 3,017 | 12,194 |
| Swift & Company | 1,929 | 295 | 3,210 | 11,827 |
| Blue Bonnet Pkg. Co. | 223 | 10 | 741 | 66 |
| City Pkg. Co. | 55 | ... | 501 | ... |
| H. Rosenthal | 2 | ... | 44 | 5 |
| Total | 3,925 | 776 | 7,513 | 24,062 |

DENVER

| | Cattle | Calves | Hogs | Sheep |
|--------------------|--------|--------|--------|--------|
| Armour and Company | 1,198 | 110 | 3,825 | 4,029 |
| Swift & Company | 1,317 | 96 | 3,753 | 4,118 |
| Cudahy Pkg. Co. | 837 | 50 | 2,240 | 1,663 |
| Others | 1,635 | 211 | 1,170 | 3,066 |
| Total | 4,987 | 466 | 10,997 | 12,876 |

ST. PAUL

| | Cattle | Calves | Hogs | Sheep |
|--------------------|--------|--------|--------|-------|
| Armour and Company | 3,606 | 2,646 | 12,308 | 1,421 |
| Dakota Pkg. Co. | 1,160 | 149 | ... | ... |
| Katz Pkg. Co. | 130 | 22 | ... | ... |
| Bartusch Pkg. Co. | 312 | 65 | ... | ... |
| Cudahy Bros. | 754 | 1,478 | ... | 309 |
| Rifkin Pkg. | 715 | 78 | ... | ... |
| Swift & Company | 5,404 | 3,545 | 18,878 | 1,725 |
| Others | 3,093 | 776 | ... | ... |
| Total | 15,174 | 8,759 | 31,186 | 3,455 |

CINCINNATI

| | Cattle | Calves | Hogs | Sheep |
|---|--------|--------|--------|-------|
| S. W. Gall's Sons | ... | 13 | ... | 144 |
| E. Kahn's Sons Co. | 391 | 1,062 | 9,641 | 69 |
| Lohrey Packing Co. | 2 | ... | 239 | ... |
| H. H. Meyer Pkg. Co. | 15 | ... | 4,022 | ... |
| J. Schlachter | 93 | 139 | ... | ... |
| J. & F. Schroth P. Co. | ... | ... | 3,216 | ... |
| J. F. Stegner Co. | 215 | 248 | ... | ... |
| Shippers | 76 | ... | 2,267 | ... |
| Others | 1,229 | 760 | 176 | 179 |
| Total | 2,021 | 2,220 | 20,815 | 427 |
| Not including 1,105 cattle, 5,750 hogs and 813 sheep bought direct. | ... | ... | ... | ... |

TOTAL PACKER PURCHASES

| | Week ended May 16 | Prev. week | Cor. week, 1941 |
|--------|-------------------|------------|-----------------|
| Cattle | 114,985 | 95,582 | 146,567 |
| Hogs | 281,175 | 264,529 | 328,233 |
| Sheep | 182,193 | 194,833 | 185,530 |

EARLY LAMB CONDITIONS

Weather and feed conditions during April in the principal early lambing areas were generally favorable for development of early lambs. As a result of these improved conditions, early lambs made unusually good growth. Around the first of this month, lambs were in average or better condition in all areas except the far northwestern states, where April conditions were relatively less favorable. New feed was late in this region and by May 1 the lambs had not fully recovered from earlier set-backs.

Marketings of early lambs in April from California and Arizona were somewhat larger this year than last and quality was better. During May, marketings from these states are expected to be smaller than a year earlier. Supplies of early lambs from other states will also probably be smaller than in May, 1941.

Although range conditions in Texas improved considerably during April, continued rainfall delayed shearing, which will tend to hold back marketings of shorn grass-fat yearling lambs and wethers. Slaughter supplies in June are expected to be fairly large for lambs from the early areas and for grass-fat yearlings from Texas.

CALIF. INSPECTED SLAUGHTER

State-inspected kill for April:

| | No. |
|--------|---------|
| Cattle | 59,163 |
| Calves | 32,767 |
| Hogs | 103,427 |
| Sheep | 72,846 |

Meat food products produced during the month were:

| | Lbs. |
|---------------------|------------|
| Sausage | 4,536,754 |
| Pork and beef | 5,046,642 |
| Lard and substances | 1,653,403 |
| Total | 11,236,799 |

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS*

| | Cattle | Calves | Hogs | Sheep |
|--|--------|--------|--------|--------|
| Fri., May 15 | 984 | 458 | 11,218 | 6,542 |
| Sat., May 16 | 85 | 39 | 8,567 | 3,096 |
| Mon., May 18 | 16,853 | 897 | 20,383 | 8,722 |
| Tues., May 19 | 8,848 | 1,652 | 25,467 | 7,152 |
| Wed., May 20 | 9,975 | 1,066 | 15,117 | 4,834 |
| Thurs., May 21 | 6,500 | 1,000 | 15,500 | 4,500 |
| *Week's total | 42,176 | 4,815 | 76,472 | 25,219 |
| Prev. week | 32,623 | 3,866 | 74,693 | 30,256 |
| Year ago | 37,124 | 4,042 | 64,894 | 30,130 |
| Two years ago | 33,579 | 6,354 | 71,041 | 30,861 |
| *Including 266 cattle, 785 calves, 29,089 hogs and 12,759 sheep direct to packers. | ... | ... | ... | ... |

SHIPMENTS

| | Cattle | Calves | Hogs | Sheep |
|----------------|--------|--------|-------|-------|
| Fri., May 15 | 583 | 56 | 1,687 | 1,133 |
| Sat., May 16 | 126 | 17 | ... | ... |
| Mon., May 18 | 3,888 | 12 | 612 | 614 |
| Tues., May 19 | 2,909 | 47 | 480 | 353 |
| Wed., May 20 | 3,469 | 60 | 196 | 240 |
| Thurs., May 21 | 1,500 | ... | 1,200 | 1,090 |
| Week's total | 11,768 | 119 | 2,490 | 2,212 |
| Prev. week | 11,403 | 341 | 2,903 | 6,620 |
| Year ago | 10,552 | 173 | 3,686 | 2,070 |
| Two years ago | 9,966 | 251 | 4,730 | 5,428 |

*MAY AND YEAR RECEIPTS

| | May | Year |
|--------------------------------|---------|---------|
| | 1942 | 1941 |
| Cattle | 104,224 | 124,287 |
| Calves | 14,144 | 14,695 |
| Hogs | 272,900 | 290,252 |
| Sheep | 124,511 | 148,477 |
| †All receipts include directs. | ... | ... |

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, May 21:

| | Week ended May 21 | Prev. week |
|---------------------|-------------------|------------|
| Packers' purchases | 49,678 | 47,154 |
| Shippers' purchases | 3,987 | 3,766 |
| Total | 53,665 | 50,920 |

HOG RECEIPTS, WEIGHTS AND PRICES

| | No. Rec'd | Wt., lbs. | Prices—Top | Av. |
|--------------------|-----------|-----------|------------|---------|
| *Week ended May 16 | 91,200 | 263 | \$14.25 | \$14.00 |
| Previous week | 87,922 | 257 | 14.20 | 14.00 |
| 1941 | 86,860 | 261 | 9.20 | 8.90 |
| 1940 | 80,721 | 257 | 6.30 | 5.80 |
| 1939 | 79,188 | 255 | 7.25 | 6.80 |
| 1938 | 79,406 | 252 | 8.75 | 8.40 |
| 1937 | 46,527 | 237 | 12.15 | 11.35 |
| Av. 1937-1941 | 74,500 | 252 | \$8.75 | \$8.25 |

*Receipts and average weight for week ending May 16, estimated.

WEEKLY AVERAGE PRICE OF LIVESTOCK

| | Cattle | Hogs | Sheep | Lambs |
|-------------------|---------|---------|--------|---------|
| Week ended May 16 | \$13.25 | \$14.00 | \$8.75 | \$14.15 |
| Previous week | 13.15 | 14.00 | 7.35 | 14.00 |
| 1941 | 10.25 | 8.90 | 4.50 | 10.80 |
| 1940 | 9.80 | 5.90 | 3.60 | 9.70 |
| 1939 | 9.80 | 6.80 | 4.00 | 9.30 |
| 1938 | 9.00 | 8.40 | 3.50 | 7.75 |
| 1937 | 11.65 | 11.35 | 4.50 | 10.00 |
| Av. 1937-1941 | \$10.10 | \$8.25 | \$4.00 | \$9.40 |

RECEIPTS AT CHIEF CENTERS

Receipts for week ended May 16:

| | Cattle | Hogs | Sheep |
|-------------------|---------|---------|---------|
| At 20 markets: | ... | ... | ... |
| Week ended May 16 | 187,000 | 422,000 | 240,000 |
| Previous week | 163,000 | 423,000 | 250,000 |
| 1941 | 200,000 | 420,000 | 305,000 |
| 1940 | 173,000 | 388,000 | 289,000 |
| 1939 | 175,000 | 353,000 | 252,000 |

At 11 markets:

| | Cattle | Hogs | Sheep |
|-------------------|--------|------|---------|
| Week ended May 16 | ... | ... | 350,000 |
| Previous week | ... | ... | 358,000 |
| 1941 | ... | ... | 348,000 |
| 1940 | ... | ... | 338,000 |
| 1939 | ... | ... | 297,000 |

At 7 markets:

| | Cattle | Hogs | Sheep |
|-------------------|---------|---------|---------|
| Week ended May 16 | 137,000 | 293,000 | 179,000 |
| Previous week | 119,000 | 292,000 | 190,000 |
| 1941 | 142,000 | 284,000 | 171,000 |
| 1940 | 121,000 | 276,000 | 154,000 |
| 1939 | 122,000 | 239,000 | 148,000 |

Watch Classified page for bargains.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended May 16, 1942:

| | CATTLE | | |
|----------------------------------|-------------------|------------|-----------------|
| | Week ended May 16 | Prev. week | Cor. week, 1941 |
| Chicago ¹ | 23,786 | 18,401 | 26,817 |
| Kansas City..... | 11,050 | 12,139 | 15,220 |
| Omaha ² | 15,708 | 13,082 | 18,357 |
| East St. Louis..... | 8,322 | 8,137 | 8,678 |
| St. Joseph..... | 5,352 | 4,140 | 5,627 |
| Sioux City..... | 8,285 | 7,256 | 9,981 |
| Wichita ³ | 4,089 | 4,147 | 4,184 |
| Philadelphia..... | 2,017 | 2,009 | 2,017 |
| Indianapolis..... | 2,324 | 2,233 | 1,658 |
| New York & Jersey City..... | 8,565 | 7,532 | 9,324 |
| Oklahoma City ⁴ | 3,789 | 2,947 | 4,977 |
| Cincinnati..... | 2,618 | 3,565 | 3,202 |
| Denver..... | 4,568 | 4,591 | 4,789 |
| St. Paul..... | 14,586 | 13,893 | 15,419 |
| Milwaukee..... | 3,439 | 3,358 | 3,821 |
| Total..... | 113,498 | 107,230 | 133,771 |

*Cattle and calves.

| | HOGS | | |
|-----------------------------|-------------------|------------|-----------------|
| | Week ended May 16 | Prev. week | Cor. week, 1941 |
| Chicago..... | 97,750 | 99,411 | 100,785 |
| Kansas City..... | 47,523 | 44,528 | 37,259 |
| Omaha..... | 43,642 | 40,459 | 38,906 |
| East St. Louis..... | 97,725 | 91,382 | 84,306 |
| St. Joseph..... | 18,152 | 18,219 | 15,626 |
| Sioux City..... | 20,854 | 21,915 | 26,317 |
| Wichita..... | 9,930 | 7,661 | 6,502 |
| Philadelphia..... | 15,970 | 16,311 | 18,873 |
| Indianapolis..... | 33,138 | 31,965 | 25,485 |
| New York & Jersey City..... | 42,286 | 40,987 | 42,839 |
| Oklahoma City..... | 11,582 | 11,110 | 13,041 |
| Cincinnati..... | 18,259 | 17,901 | 20,082 |
| Denver..... | 10,345 | 9,623 | 8,268 |
| St. Paul..... | 31,186 | 33,622 | 27,329 |
| Milwaukee..... | 10,170 | 9,074 | 7,225 |
| Total..... | 508,661 | 493,175 | 471,842 |

¹Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

| | SHEEP | | |
|-----------------------------|-------------------|------------|-----------------|
| | Week ended May 16 | Prev. week | Cor. week, 1941 |
| Chicago ¹ | 50,398 | 45,930 | 12,427 |
| Kansas City..... | 22,566 | 25,260 | 39,278 |
| Omaha..... | 33,436 | 30,442 | 21,377 |
| East St. Louis..... | 9,671 | 10,407 | 15,731 |
| St. Joseph..... | 11,582 | 21,198 | 14,513 |
| Sioux City..... | 10,801 | 8,209 | 4,851 |
| Wichita..... | 6,182 | 6,341 | 4,573 |
| Philadelphia..... | 1,976 | 1,897 | 2,420 |
| Indianapolis..... | 1,401 | 1,689 | 1,239 |
| New York & Jersey City..... | 59,795 | 54,558 | 57,365 |
| Oklahoma City..... | 4,960 | 3,351 | 4,014 |
| Cincinnati..... | 1,355 | 1,171 | 2,673 |
| Denver..... | 7,600 | 7,911 | 7,015 |
| St. Paul..... | 3,455 | 6,720 | 3,409 |
| Milwaukee..... | 955 | 1,248 | 1,091 |
| Total..... | 235,722 | 226,332 | 182,475 |

Not including directs.

KINDS OF LIVESTOCK KILLED

The percentage of each class of livestock slaughtered under federal inspection during March:

| | Mar. 1942 | Feb. 1942 | Mar. 1941 |
|-----------------------|-----------|-----------|-----------|
| | Per cent | Per cent | Per cent |
| Cattle— | | | |
| Steers..... | 54.64 | 51.17 | 50.74 |
| Cows and heifers..... | 41.97 | 45.36 | 45.60 |
| Bulls and stags..... | 3.59 | 3.47 | 3.66 |
| Hogs— | | | |
| Sows..... | 48.14 | 45.57 | 47.37 |
| Barrows..... | 51.11 | 53.68 | 51.86 |
| Stags and boars..... | .75 | .75 | .77 |
| Sheep and lambs— | | | |
| Lambs and wrlgs..... | 95.52 | 94.12 | 96.71 |
| Sheep..... | 4.48 | 5.88 | 3.29 |

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Agricultural Marketing Administration, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla., week ended May 14:

| | Cattle | Calves | Hogs |
|------------------------|--------|--------|-------|
| Week ended May 14..... | 619 | 131 | 3,747 |
| Last week..... | 946 | 109 | 5,125 |
| Last year..... | 1,340 | 218 | 4,346 |

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Administration.)

WESTERN DRESSED MEATS

| | NEW YORK | PHILA. | BOSTON |
|-------------------------------|-----------|---------|---------|
| STEERS, carcass | | | |
| Week ending May 16, 1942..... | 7,803 | 2,057 | 1,701 |
| Week previous..... | 8,005 | 2,643 | 2,485 |
| Same week year ago..... | 10,371 | 3,023 | 2,910 |
| COWS, carcass | | | |
| Week ending May 16, 1942..... | 420 | 966 | 1,758 |
| Week previous..... | 400 | 1,172 | 2,351 |
| Same week year ago..... | 737 | 906 | 2,070 |
| BULLS, carcass | | | |
| Week ending May 16, 1942..... | 435 | 1,036 | 90 |
| Week previous..... | 555 | 1,040 | 104 |
| Same week year ago..... | 417 | 840 | 138 |
| VEAL, carcass | | | |
| Week ending May 16, 1942..... | 12,404 | 1,231 | 696 |
| Week previous..... | 17,019 | 1,006 | 740 |
| Same week year ago..... | 15,368 | 1,399 | 746 |
| LAMB, carcass | | | |
| Week ending May 16, 1942..... | 31,313 | 15,100 | 14,880 |
| Week previous..... | 39,212 | 13,259 | 18,428 |
| Same week year ago..... | 51,163 | 18,038 | 19,027 |
| MUTTON, carcass | | | |
| Week ending May 16, 1942..... | 1,499 | 105 | 516 |
| Week previous..... | 630 | | 725 |
| Same week year ago..... | 2,110 | 86 | 1,521 |
| PORK CUTS, lbs. | | | |
| Week ending May 16, 1942..... | 1,635,065 | 803,489 | 210,308 |
| Week previous..... | 1,966,077 | 805,684 | 295,802 |
| Same week year ago..... | 2,756,708 | 394,079 | 462,760 |
| BEEF CUTS, lbs. | | | |
| Week ending May 16, 1942..... | 192,591 | | |
| Week previous..... | 146,612 | | |
| Same week year ago..... | 387,868 | | |

LOCAL SLAUGHTERS

| CATTLE, head | | | |
|-------------------------------|--------|--------|-------|
| Week ending May 16, 1942..... | 8,564 | 2,017 | |
| Week previous..... | 7,332 | 2,009 | |
| Same week year ago..... | 9,324 | 2,017 | |
| CALVES, head | | | |
| Week ending May 16, 1942..... | 14,027 | 2,806 | |
| Week previous..... | 13,794 | 3,006 | |
| Same week year ago..... | 17,409 | 2,880 | |
| HOGS, head | | | |
| Week ending May 16, 1942..... | 42,520 | 15,970 | |
| Week previous..... | 40,794 | 16,311 | |
| Same week year ago..... | 42,189 | 18,873 | |
| SHEEP, head | | | |
| Week ending May 16, 1942..... | 59,692 | 1,976 | |
| Week previous..... | 54,731 | 1,897 | |
| Same week year ago..... | 57,865 | 2,420 | |

Country dressed product at New York totaled 4,961 veal, 6 hogs and 151 lambs. Previous week 7,206 veal, 9 hogs and 325 lambs in addition to that shown above.

WEEKLY INSPECTED KILL

Federal inspected slaughter of livestock at 27 centers showed a slight gain last week compared with a week earlier. Both cattle and sheep slaughter were lighter than for the same week of 1941, but the hog total was up about 5 per cent from last year. Most of the increase was at interior packing plants; some of the more eastern points reported smaller kills.

| | Cattle | Calves | Hogs | Sheep |
|--|---------|--------|---------|---------|
| New York area ¹ | 8,565 | 14,072 | 42,296 | 59,795 |
| Phila. & Balt. ² | 3,103 | 1,680 | 25,965 | 1,878 |
| Ohio-Indiana group ³ | 7,824 | 6,314 | 67,724 | 5,648 |
| Chicago ⁴ | 23,786 | 5,904 | 97,759 | 50,398 |
| St. Louis area ⁵ | 8,322 | 8,594 | 97,725 | 9,671 |
| Kansas City..... | 11,050 | 4,721 | 47,523 | 22,566 |
| Southwest group ⁶ | 14,582 | 3,122 | 49,388 | 50,267 |
| Omaha..... | 15,181 | 547 | 48,642 | 33,436 |
| Sioux City..... | 8,285 | 133 | 20,994 | 10,601 |
| St. Paul-Wis. group ⁷ | 22,558 | 20,652 | 98,453 | 10,494 |
| Interior Iowa & So. Minn. ⁸ | 16,044 | 5,440 | 161,394 | 95,798 |
| Total..... | 139,280 | 77,179 | 765,794 | 290,062 |
| Total prev. week..... | 131,698 | 79,391 | 748,153 | 276,506 |
| Total last year..... | 162,703 | 81,691 | 718,214 | 303,573 |

¹Includes New York City, Newark, and Jersey City. ²Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. ³Includes Elburn, Ill. ⁴Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. ⁵Includes So. St. Joseph, Mo. ⁶Includes Wichita, Okla., and Ft. Worth, Tex. ⁷Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. ⁸Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered during the calendar year 1941 approximately 74% of the cattle, 71% of the calves, 73% of the hogs, and 80% of the sheep and lambs that were slaughtered under Federal inspection during that year.

CANADIAN LIVESTOCK PRICES

| | GOOD STEERS | | |
|--------------------|-------------------|-----------|----------------|
| | Week ended May 14 | Last week | Same week 1941 |
| Toronto..... | \$10.79 | \$10.45 | \$ 8.55 |
| Montreal..... | 11.35 | 11.10 | 8.90 |
| Winnipeg..... | 10.31 | 10.25 | 8.08 |
| Calgary..... | 10.25 | 10.25 | 7.90 |
| Edmonton..... | 9.85 | 9.75 | 7.75 |
| Prince Albert..... | 9.65 | 9.60 | 7.50 |
| Moose Jaw..... | 9.25 | 9.40 | 7.80 |
| Saskatoon..... | 9.00 | 9.00 | 7.65 |
| Regina..... | 9.50 | 9.25 | 7.35 |

| | VEAL CALVES | | |
|--------------------|-------------------|-----------|----------------|
| | Week ended May 14 | Last week | Same week 1941 |
| Toronto..... | \$13.97 | \$14.17 | \$10.86 |
| Montreal..... | 12.50 | 12.75 | 9.25 |
| Winnipeg..... | 11.75 | 11.75 | 9.42 |
| Calgary..... | 10.75 | 10.75 | 9.75 |
| Edmonton..... | 11.25 | 11.25 | 8.75 |
| Prince Albert..... | 9.75 | 10.00 | 8.25 |
| Moose Jaw..... | 10.50 | 10.00 | 8.00 |
| Saskatoon..... | 11.00 | 11.00 | 8.75 |
| Regina..... | 11.50 | 11.25 | 8.85 |

| | HOG CARCASSES B1* | | |
|--------------------|-------------------|-----------|----------------|
| | Week ended May 14 | Last week | Same week 1941 |
| Toronto..... | \$15.21 | \$15.25 | \$12.06 |
| Montreal..... | 15.37 | 15.37 | 12.50 |
| Winnipeg..... | 14.05 | 14.05 | 11.23 |
| Calgary..... | 13.75 | 13.75 | 10.75 |
| Edmonton..... | 13.80 | 13.80 | 10.85 |
| Prince Albert..... | 13.80 | 13.80 | 10.70 |
| Moose Jaw..... | 13.85 | 13.85 | 10.65 |
| Saskatoon..... | 13.75 | 13.75 | 10.75 |
| Regina..... | 13.75 | 13.75 | 10.75 |
| Vancouver..... | 14.75 | | 11.80 |

*Official Canadian hog grades are now on carcass basis, quotations from B1 Grades; Grade A, \$1.00 premium.

| | GOOD LAMBS | | |
|---------------|-------------------|-----------|----------------|
| | Week ended May 14 | Last week | Same week 1941 |
| Toronto..... | \$13.50 | \$13.00 | \$11.47 |
| Montreal..... | 7.75 | 7.50 | 7.50 |
| Winnipeg..... | 11.50 | 11.70 | 11.38 |
| Calgary..... | 11.00 | 11.00 | 8.50 |
| Edmonton..... | | 10.25 | 8.25 |

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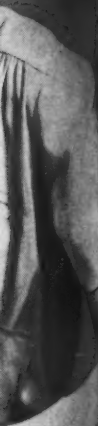


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